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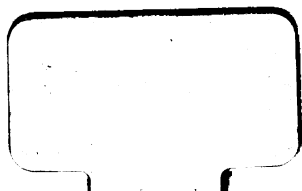
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*The Greenville century book*

S S Crittenden

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The Greenville  
Century Book.

1903.



Comprising  
100 Years History  
of  
Greenville, South Carolina.

By S. S. Crittenden.

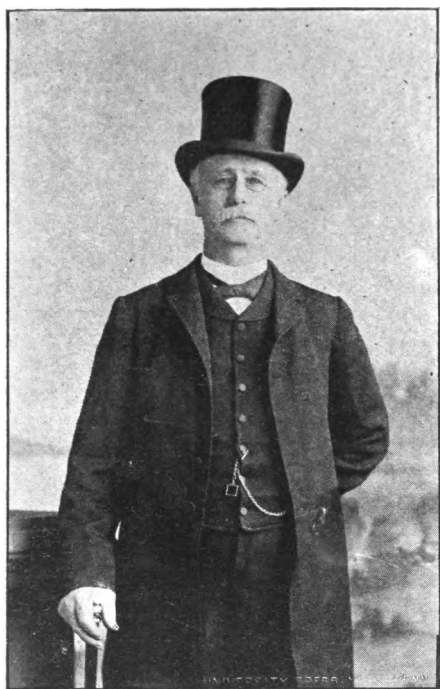
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**COL. S. S. CRITTENDEN.**

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# The Greenville Century Book

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Comprising an account of the first settle-  
ment of the County, and the found-  
ing of the City of  
Greenville, S. C.



BY  
S. S. CRITTENDEN

1903

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**Press of Greenville News**  
**Greenville, S. C.**  
**1903**

## P R E F A C E

The author lays no claim to literary merit for the historical part of this book. His only claim is that after considerable research and painstaking he has recorded many interesting facts relating to the founding and early settlement of Greenville, known to few if any of the present generation, and which are worthy of being recorded.

Also that the names and memory will thus be preserved of many who otherwise would be forgotten, who have taken an active and honorable part through three generations of time in building from a small village, the goodly city that surrounds us today.

As most writers who have engaged in such work, he has found the field constantly enlarging as his research proceeded until the difficulty was to choose what was best to record and what to omit.

Whatever shortcoming is in the work it has been done with an eye single to perpetuating the memory of those people and things worthy to be remembered that have come to his knowledge. Many families who were early settlers in the county, and persons who have been prominent citizens, are not mentioned from the fact of his not being able to obtain the necessary information. With most writers who have engaged upon a local history of this kind it has been a work of years, from the fact that the information required cannot be canvassed for in a limited time, but must be obtained as opportunity occurs. After its commencement, circumstances seemed to require its early completion, or the writer would be glad to have made a fuller record.

For the most part it is a history of the olden time in Greenville.. As such he believes it will be interesting to our older citizens, men and women, and to their descendants, though scattered in different parts of the country. He is profoundly thankful for the many encouragements he has received while writing it. Particularly to the business men of Greenville who have so generously aided him by the advertisements they have placed in the book, and to the large number of ladies of our city who have contributed their favorite recipes to make it more valuable. Also to the following ladies who kindly acted as a committee in obtaining the recipes: Mrs. W. C. Beacham, Mrs. Walter Carpenter, Mrs. J. N. Herndon, Miss Adah F. Goodlette, Miss Anita Thruston, Mrs. S. S. Crittenden, Jr., Mrs. D. W. Ebaugh, Mrs. P. T. Hayne, Mrs. W. G. McDavid, Mrs. Walter West, and Mrs. J. I. Westervelt. He has also had the efficient help of Mrs. J. M. Chauncey who assisted in getting up a similar volume in Chattanooga, Tenn., To Mr. Adam Welborn and T. Q. Donaldson, Esq., his acknowledgements are due for valuable books of reference.

Since writing the above and without at all feeling that I have accomplished anything worthy of note, (and I believe few people do

who live long enough in this world,) I subjoin a summary of my seventy-four years of life with the object only, of meeting a natural wish on the part of many readers to know something of the personality of the writer.

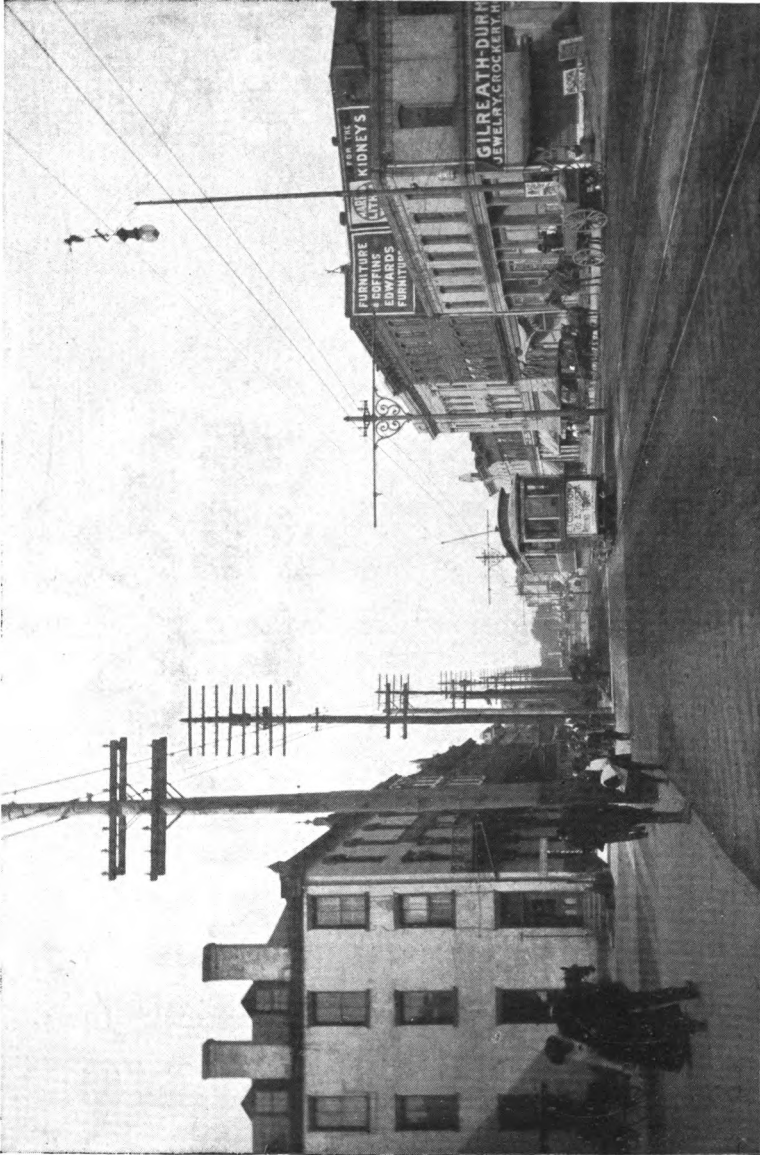
I was born in Greenville, February 22, 1829.

My father, Dr. John Crittenden, of Hartford County, Conn., married Miss Sarah M. Stanley, of Rowan County, N. C., in 1813. He settled in the village of Greenville shortly after his marriage, where he had bought an acre of land, in 1812, on the corner in front of the Mansion House. Except three years at school in New Jersey my school days were at the old Male Academy in Greenville. In early manhood I was engaged with my father in merchandizing and since have been a farmer. I was married in 1855 to Eliza J., daughter of Col. Henry and Mrs. D. A. Lynch. From April, 1861, to April, 1865, was in Confederate service as First Lieut. in Capt. J. G. Hawthorne's Co., as adjutant of the 4th Reg. S. C. V. (when I received at Seven Pines, a severe but not dangerous wound in the left breast from a minnie ball), and as Lieut. Col. of the 4th Reg. S. C. V. Was also on the staff of Gen. M. W. Gary a short time. From 1870 to 1880 was a member of the House of Representatives and Senate of South Carolina. From 1885 to 1890 was postmaster at Greenville, and two years, from 1893, was in command of the South Carolina Division of United Confederate Veterans.

At present I am looking after the pensions of my old comrades as Pension Commissioner of Greenville County. My second marriage was on October 3, 1871, to Mrs. Sarah A. Bedell, of Columbia, S. C. Of her personality I am willing the reader to judge from the exquisite poem over her signature in this volume, "In Memoriam," upon occasion of a visit to Reedy River Falls.

S. S. CRITTENDEN.

Greenville, S. C., July 20, 1903.



MAIN STREET, GREEVILLE, S. C.



## OF THE CHEROKEE INDIANS AND EARLY ADVENTURERS.

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In a country as new as ours, which only one hundred and fifty years ago was the home and hunting ground of a savage race, it is interesting to a reflecting mind to learn of its early history, and the conditions that existed when first discovered and settled by our forefathers. It is interesting to learn of the nature and habits of the wild race that was displaced, and of the character and every day life of the pioneers and first settlers, who pushing ahead of the tidal wave of advancing civilization, settled first in friendly intercourse with the natives, and afterwards wrested from them the fair land we inhabit.

For several reasons Greenville County, or District, as it was formerly called, was one of the last in the State to be invaded in any great number by the white man. Pendleton and Greenville Districts were held by the Indians twenty years after the adjoining counties, and the balance of the State, had been ceded by them to the Colonial Government.

In 1777, more than a year after the commencement of the Revolutionary War, Pendleton and Greenville were ceded to the State. Before that time there were few permanent settlers in them. Our early records all speak of the "old Indian boundary," meaning the line between Spartanburg and Greenville Counties. Our county, being more westward, in many instances the advancing tide of emigration from northern colonies brought to Greenville those who had first settled in Spartanburg and more eastern counties.

The great Cherokee Nation who inhabited the beautiful section of country of which Greenville County is a part, were undoubtedly the most intelligent, as well as the most high spirited and liberty loving, of all the Indian tribes found upon the American continent.

Old writers are all enthusiastic, if not extravagant, in their descriptions of the manly forms and comely appearance of the men and women of these Indians when first discovered by the white man.

In 1720 the population of the Cherokees was computed at 10,000 souls. They occupied then the upper or hilly portion of South Carolina extending from Broad River to the Savannah, with what were called over hill settlements, on the head waters of Tennessee River.

The first assemblage of the chiefs of the Cherokees in council with Governor Nicholson at the Congarees, (Columbia) in 1721 is thus described by an old writer: "There was scarcely a town or village in all their settlement not represented, and the proud chiefs and warriors, and young females of the Cherokee Nation of that period, presented the finest specimens of physical men and women to be found on the American continent."

They were, without doubt, a noble race of men when roaming un-

trammelled their native forests and with an intense love of freedom and independence. They met the white man with kindness at first, and divided with him their lands and provisions. Soon, however, they learned from him all the vices of civilized life, and not one of its virtues. Strong drink and indolence, became their besetting sins, and they rapidly deteriorated, until within the short space of half a century they were without the semblance of their former pride and prowess. Deep seated hatred of the white man then took the place of the kindness they once felt for him, and for many years, until almost exterminated by successive wars, they sought to sate their vengeance upon him and his helpless family by horrible and bloody cruelties. Before the white man came it was the paradise of the savage.

Says the same old writer: "In the settlement of the country there were always three distinct classes who were forerunners of the civilization that was to follow—the hunters and trappers, the traders, and the cow drivers. There were also adventurous spirits and hardy adventurers who would penetrate the wilds of the Indian domain, and accommodating themselves to the usages of Indian life, live with them upon friendly terms. First in the order of settlement came the hunters and trappers. These with their improved fire arms for hunting made themselves very useful to their hosts, the simple denizens of the forest. Often living with them for years and intermarrying with their women." Instances are recorded where white men have been found among Indian tribes who had been lost to civilization and to all intercourse with their own race for thirty and forty years. Doubtless this was the case in the first settlement of Greenville and all the western counties of South Carolina. There have always been found around the village and city of Greenville and throughout the county many evidences of the former presence of the Cherokee Indians. This is attested by the large collections of Indian relics, including stone hatchets, arrow heads, pieces of pottery, &c., that are now in possession of our townsmen, Mr. J. C. Fitzgerald and Mr. H. J. Felton. The writer remembers in his boyhood the great number of Indian arrow heads, mostly of white flint rock, that were then scattered in the fields around the village. There were more to be found in certain localities, and the fields between the old McBee homestead and Reedy River, and those in what is now embraced in Washington and other streets were more thickly strewn with them. "After the hunters quickly followed the traders carrying on horseback through the paths and trails of the unbroken forests the trinkets and commodities suited to the wants and tastes of their wilder brothers, and for which they received in return loads of valuable furs and skins to be transported in huge quantities to the old city by the sea," the then flourishing port of Charleston.

"In 1732," says Dr. Ramsey, in his history of South Carolina, "there were received in Charleston 230,000 deer skins from the Cherokee nation alone, while it enjoyed a profitable trade of the same kind with other tribes living not so remote.

After the traders were the cattle men, who taking up their abode

among the Indians, availed themselves, without price, of the limitless stretches of of pasture lands to establish the profitable business of raising cattle for which an easy market was found."

These classes of early settlers were to be found throughout Western Carolina for many years before the Indians gave up by treaty to the white man, the beautiful hills, lovely valleys and crystal streams of which we are possessed today. In the economy of the Great Creator these were doubtless intended from the beginning of time to be put to other and higher uses than hunting grounds and fishing waters for the primitive and unlettered children of the woods, or, for blood thirsty savages; in either or both of which aspects the native Indians of America may be viewed, dependent upon the differing conditions of their relations to the white man.

Before that rough, self asserting and aggressive element of the Anglo-Saxon race which has composed the pioneers of every wilderness of the American continent, any, and all weaker peoples, must ever go down, as they have gone down in the past; for the time has not yet arrived when "might is always right," but more often do we find this maxim entirely negated.

Logan in his admirable history of Upper Carolina says: "When the hunters and cowdrivers first penetrated the Upper Country there were considerable portions of it as destitute of trees and as luxuriant in grass and flowers as any prairie of modern times. The timid elk and the buffalo were the first of the wild animals to go, and then the deer, which were in great numbers, as well as bears. Deer were so numerous at this period in the Upper Country that large herds of them were scarcely ever out of sight of the pioneers even while standing in his cabin door."

From the following description of the habits of the Indian traders in this section of country we can form a very lively and correct idea of the wild life followed by that class of adventurers and which has always held powerful allurements to the pioneers of every portion of our country.

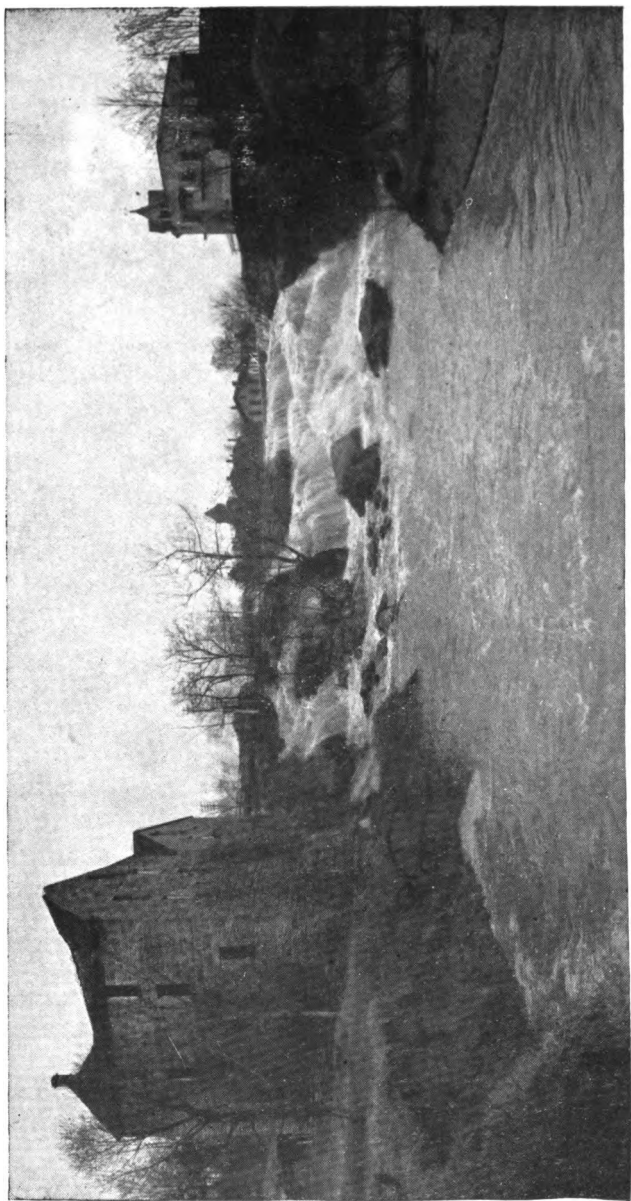
"Having fixed upon a village or town suited to his purpose, the trader went to work with the assistance of the Indians, and soon built for himself and his handsome Indian wife a dwelling house. Nor was it a structure by any means uncomfortable or unsightly. It was usually put up in the regular Cherokee or pioneer style of notched logs, with a roof of boards; but unlike most houses of the early immigrants it was neatly plastered inside and out with white porcelain clay. This was in the true Cherokee manner and greatly added to its appearance and comfort. Its inner conveniences and furniture were not altogether barbarous. The trader's pack horse trains direct from Charleston enabled him to gratify the vanity of his copper colored bride with chairs and neat bedsteads, instead of the skins of buffaloes and bears, on which she had been brought up. The utensils of the housekeeping, except a few heirlooms of savage life, were precisely similar to those of any immigrant's cabin on the border. If we were to mention a single article that seemed to be of prime domestic use it would be the iron teakettle."

Says Lawson, one of the old writers of life among the Cherokee Indians: "The English trader is seldom without an Indian female for his temporary wife alleging these reasons: First, they being remote from any white people that it preserves their friendship with the heathens, they esteeming the children by white men much above those by native husbands. That the Indian woman always secured them provisions while they remained with the tribe, and lastly, that it caused them to learn the Indian tongue much sooner, they being of the Frenchman's opinion, that an English wife would teach her husband more English in one day than a schoolmaster in a week." "In case of separation, as in civilized life, the children were apt to fall to the woman's lot, which was urged as a strong reason against such alliances. Under the care of his thrifty wife his crib was usually well stored with corn, the yard swarmed with poultry, and the common pastures with his swine, horses and cattle. Cherokee women of intelligence," he continues, "make the best housekeepers on the continent; in their habits and persons they are as cleanly as purity itself, and yet knew from childhood what it was to labor with their own hands and to provide every domestic comfort."

James Adair, a man of learning, a hunter, and for forty years an Indian trader, who published in London, in 1755, a history of the North American Indians, and was himself descended from the Cherokee Indians on his mother's side, says: "Bartram, (who was a botanist and went through the Cherokee Nation in 1776) and all the old chroniclers speak in the strongest terms of the charms of the young Cherokee women saying, they are of a very hale constitution, their breaths are as sweet as the air they breathe in, and they seem to be of that tender composition which better fits them for the blandishments of love than the rough drudgery of labor." And adds, "I am writing this by the side of an Indian female as great a princess as ever lived among the ancient Peruvians or Mexicans, and she bids me be sure not to mark the paper wrong, as most of the traders do, or it will beget the ill will of our white women." These may be extravagant descriptions by the "old chroniclers" but they certainly serve to shew the great deterioration of any Indian females known to us at the present day.

The old writers who have written of the general appearance of this section of our State when first discovered by the white man describe it as a picture of loveliness, portions of it, particularly in the valleys. were prairies covered with a luxuriant growth of grass and wild peavines, sometimes as high as a horse's back. The woods were open and carpeted with wild grasses furnishing pasturage to herds of buffalo, deer, and other wild animals, and great numbers of bear. Bordering all the streams and extending far out from them were the dense cane brakes. Remnants of these wild peavines are yet to be found in some of our mountain coves, and vestiges of the former great cane breaks are to be seen along all of our water courses. The Indians burnt over the woods every year, destroying the undergrowth and promoting the pasturage.

Logan, in his history, says: "In the cane brakes of the Saluda,



REEDY RIVER FALLS, GREENVILLE, S. C.



Long Cane, Enoree, Broad River and numerous other streams, and on the extensive prairie ridges, the early pioneers and hunters found large herds of buffaloes and elks, while in the higher woodland country deer abounded in vast numbers. The face of this region of romance interspersed with forest and prairies and vast brakes of cane, the latter often stretching in unbroken lines of evergreen for hundreds of miles from the alluvial country in the south to the interior sources of the streams, was unsurpassed in grandeur and picturesque beauty." "The forests of these early times were far more imposing than any now remaining (that was in 1859,) in this portion of the old Cherokee Nation. The trees were larger, and stood so wide apart that a deer or buffalo could be easily seen at a long distance." The names Long Cane, Reedy River, Reedy Fork, Cane Creek and Reedy Branch indicated the most striking feature of the country.

The following is also an interesting extract from old history: "Just before the Revolutionary War a large class of roving vagabonds spent their whole time sauntering alone through the woods visiting their Indian mistresses and shooting deer at all seasons, for the sake of their skins. The people at length were so anxious to preserve their deer and to get rid of the vagrants, they laid the matter before the Executive Council, and it was finally enacted that no one should range the woods in search of game at a greater distance from his own residence than 7 miles." Thatcher says of the elk: "It is not perhaps generally known that the swift footed and majestic elk was once an inhabitant of Upper South Carolina. This exceedingly timid animal was the first to disappear from the ancient hunting grounds of the Upper Country at the approach of the strange hunters and settlers with their echoing axes and louder pealing rifles. It was once perhaps more widely distributed over the American continent than any other quadruped."

#### EARLIEST SETTLERS IN GREENVILLE COUNTY.

Owing to its exposed situation and being still Indian territory, there were few settlements in this county previous to the Revolutionary War. Among the very first settlers was doubtless Nathaniel Austin great grandfather of Hon. J. Thomas Austin, who emigrated from London to Virginia and thence to South Carolina in 1761. He settled fifteen miles east of Greenville near Enoree River and Gilder's Creek. He held appointment, as high constable, under George III until the troubles with England began. He then joined the patriot army and with ten sons did active service at different times during the war. In 1769 his youngest daughter, Mary, was murdered by the Indians. Being at a neighbor's house when the alarm was given that the Indians were coming, she fled with the rest of the company, but shortly after returned with a companion for something they had left when she was slain in sight of her friend, Miss Gilder, who accompanied her.

Several years afterwards her brother, Col. William Austin, killed one of the Indians concerned in the murder, and as it was after peace

was declared, he was tried for it at Ninety-Six Court house and acquitted. About the same time several settlements were made in the northeastern part of the county near the old block house, which stood at the junction of the Indian boundary with the North Carolina line. A chain of these block houses or forts, were built along the line between Spartanburg and Greenville (the old Indian boundary), for the protection of, and as places of refuge for the settlers. Among these settlers were the names, Gowen, Fisher, Howard, and Dill, which are still familiar in that section.

Just over the line about the same time, in 1763, there settled on Pacolet River two brothers, John and Baylis Earle, who were destined to have great influence in the early destiny of this part of the State, and to have numerous descendants now living in Greenville and the adjoining counties. They were strong men in their day, and with their sons, were staunch patriots. Samuel Earle, son of Baylis, was a captain in the Continental Army and member of Congress from this Congressional District in 1795. Judge Baylis J. Earle, whom the writer, when a boy, remembers well, was his grandson, and a resident of Greenville for many years. No name in the judicial history of the State is more honored than his. For years he boarded at the Mansion House, and afterwards lived on the beautiful hill overlooking the city now the residence of H. B. Tindall, Esq., where he died.

Col. Elias Earle was among the first settlers about the site of the future village of Pleasantburg, now Greenville city. He lived one and three-fourth miles from the village, on the Rutherford road. All vestige of his residence, "The Poplars," has disappeared, and only the poplars remained sixty years ago, when first remembered by the writer. He was great grandfather of Dr. T. T. Earle and of the late Judge Joseph H. Earle. He was also a member of Congress from this district during the last war with England. He died in 1823, and a tomb stone marks his grave in the old Earle burying ground near Sampson cotton mill.

For some of the following facts relating to the upper part of Greenville I am indebted to Dr. Landrum's admirable history of Spartanburg County:

Major Buck Gowan, from whom Gowanville is named, and who settled in that neighborhood previous to the Revolution, was afterwards prominent in the fights in that neighborhood with the Indians and Tories during the Revolutionary War. On the Jacky Dill place near there, was built one of the log forts for the protection of the families of settlers. Bloody Bill Bates, of the same section, led a party of Tories and Indians in an attack upon this fort where several families had assembled for protection during the Revolution. The fort was finally surrendered on the promise of Bates that the inmates should be protected from the savages. Instead, they were all cruelly murdered, only one, the wife of Abner Thomas, escaped with life. She was scalped and left for dead and afterwards recovered. Major Buck Gowan pursued the same party with a hastily collected company of mountain men and slew several of them. Bates however escaped. After the war he was arrested for horse stealing, over the line in

North Carolina, and brought to jail in the village of Pleasantburg. The log jail, or gaol, as it was then spelled, stood facing west at the intersection of Court and Fall streets, near the site of the colored John Wesley Methodist church recently built. Here was enacted a tragedy of which I have often heard the old citizens of our village speak when I was a boy. Bates had, during the war, on one of his raids killed old Mr. Motley at his home in Spartanburg County, at the same time making a prisoner of his son whom he intended to kill also. By a sudden dash the young man made his escape and survived the war. Now his time had come; so gathering several of his neighbors he came down to the village of Pleasantburg, and forcibly took Bates from the gaol. After allowing him several minutes to say his prayers he shot him to death. I have always heard that the body of Bates was buried upon the lot afterwards owned by Col. David Hoke, and upon a portion of which now stands the U. S. Court House and Post Office.

The first settlements were naturally in the eastern part of the county. Among these was one at Fairview, where several families of Scotch-Irish Presbyterians located. They soon built up a flourishing colony in that beautiful section of the county, which is still in a great measure owned and inhabited by their descendants. Fairview church is the oldest in the county. It was formed in 1786 by the five families of John Peden, James Alexander, Samuel Peden, David Peden, and James Nesbitt. The numerous families of Pedens still in that neighborhood are the offspring of John Peden who emigrated from County Antrim, Ireland, in 1773. He first settled in Spartanburg, but his descendants soon discovered the beautiful country around old Fairview, and advanced into Greenville County. Robert Goodlett, the ancestor of the large number of families in this county of that name, also emigrated from Scotland, first to Spartanburg in 1773. His descendants also pushed on into Greenville and were among the earliest settlers. He had six sons, all of whom were in the patriot army of the revolution. The most noted of these was William who settled on North Saluda in the upper part of Greenville. He was father of James and Richard Goodlett, remembered by my older readers, and grandfather of the late Mrs. Nancy McGee who died recently in Greenville at an advanced age.

Mrs. McGee had in her possession, and her family still has, a portrait of the old revolutionary soldier on the back of which is plainly recorded the battles in which he was engaged. They were Musgrove's Mill, Rich Hill, Kings Mountain, Blackstock, Mudlick, Cowpens, Abbyville, Brier Creek, and the capture of Fort Augusta by the American forces.

Several revolutionary soldiers were said to have been familiar figures around the little village of Pleasantburg during its early days. Among these the one most often spoken of was Capt. Billy Young, who was said to have been a terror to the Tories in his day, who during the entire war continued their depredations, often in lawless bands robbing, it was said, both Whig and Tory. He was a staunch patriot, and a true soldier. He died in 1823, while having the Rock

House built, five miles above Greenville. His tombstone is in plain sight of the Buncombe road near the old homestead.

Isaac Miller, grandfather of Dr. W. S. Miller, was an early settler in the eastern part of the county. He was also a revolutionary soldier having been engaged in the battles of Cowpens, Camden and probably others. His grave is on the old Darius Green place, eight miles east of Greenville.

Robert S. Mills, in his valued and painstaking work, "Statistics of South Carolina," says of Greenville District: "This section received a few settlers from more northern colonies in 1766. Richard Paris and Col. Hite came from Virginia in 1776. Col. Hite settled at the Morgan place, and in June, 1776, was killed by Indians, and his wife and two daughters taken captive to the Indian nation. Settlements were slow until the treaty with the Indians in 1777, when there was an influx of population. This was again stopped by the war of 1779 which broke up many former settlements."

Afterwards settlements were rapidly made. Greenville and Pendleton districts were ceded by the Indians after one years war with them in 1777. After final peace with England in 1783 they filled up rapidly, and it was computed they contained 30,000 souls in 1800."

The Morgan place, at which the above mentioned tragic occurrence took place was doubtless the settlement of Jesse Morgan, ten miles from Greenville on the Spartanburg road and two miles from the Spartanburg line. He had penetrated, as many others at that early day, two miles within the Indian territory. This was well, so long as the Indians remained friendly, but the Cherokees took part with the English early in the Revolutionary war until severely chastised in 1777. The Indian nation, to which the captives were taken, then inhabited the mountain fastnesses of Greenville, Pickens and Oconee Counties.

Jesse Morgan was the great grandfather of Mr. J. M., M. A. and B. A. Morgan, and of Mr. Wm Morgan of our city, and the old Morgan place is now owned by Mr. William Elmore.

The pure, healthful and invigorating climate of Greenville as well as the beauty of its undulating and diversified scenery which attracted these old settlers, has from time immemorial been dwelt upon by early writers from whose descriptions of them it will be a pleasure to quote as I proceed with my story.

### FIRST SETTLERS AT GREENVILLE.

The first permanent settlement made by a white man at the site of the present city of Greenville was by Richard Paris, an Indian trader and a man of pronounced ability in his day. Accounts are meagre of him in the histories of his time but the following is authentic tradition or historical. That he located here at the falls of Reedy River at the beginning of the Revolutionary war in 1776. He established a trading post with the Cherokee Indians, and built a corn mill on the site of the present old McBee mill, which is still remaining, a relic itself of the past. He had an Indian woman for a wife, and was prominent

through the upper part of the State as a Tory or king's man, as they termed themselves.

The first mention of Richard Paris in history is of his having been at the siege of the old fort at Ninety-Six when the patriots who were in possession of the fort were attacked by a largely superior force of Tories or king's men. One of these companies it is related was commanded by Capt. Richard Paris. That he held a royal commission under George III is also true, for it is mentioned in history that in 1780 he was appointed by no less personage than Sir Henry Clinton to represent himself in treating with the inhabitants of Ninety-Six under a flag of truce. This was during the darkest period of the Revolution in South Carolina. Charleston had fallen and the patriot army defeated until there was scarcely an organized force to resist the march of British soldiers across the State.

There is no doubt that our beautiful Paris Mountain is named for him. Also it is tradition, that he received during the war a grant of ten miles square from the king, which included Paris Mountain and the site of Greenville. Also that after peace this grant was nullified and the land confiscated by the State. It was always said in early days there was considered by some to be doubt in regard to the titles to these lands upon that account. That they were confiscated is corroborated by the fact that although the land office for Greenville was opened in 1784, (first at Pendleton C. H.,) or but a year after the close of the war, there is no record in the office of mesne conveyance of any transfer of land from Richard Paris.

I find, however, the following interesting entry in Book A, page 320: "On May 4th, 1788, Thomas Brandon to Lemuel J. Alston, 400 acres of land on both sides of Reedy River, being a portion of the former plantation of Richard Paris, and including his mill seat upon said river, for the sum of £217 10 s. Signed in presence of Christopher Brandon." As there are no shoals or mill seats above Greenville on Reedy River, and as this was a portion of the plantation of Richard Paris, it is certain that the beautiful and romantic spot where are now to be seen the picturesque remains of the old McBee rock mill, with Comperdown Cotton Mills upon the opposite shore, is the same where once stood the little corn mill, put up by Richard Paris among the Cherokee Indians, one hundred and twenty-five years ago.

And indeed there is small wonder that Paris was a Tory or a "king's man" when we consider that there was great diversity of opinion in nearly all sections of the country at the beginning and at different periods of the war, as to the wisdom of separating from the mother country. At the beginning few entertained such an idea, and there was no motion made in the Continental Congress for a declaration of independence until more than a year after hostilities had commenced.

South Carolina was a favorite colony with the British crown with innumerable ties to bind her to the mother country. She had few grievances to complain of and had gone to war purely upon principle and to aid her sister colonies. Many good citizens of this State, and

particularly in the middle and western parts of it, were opposed to the war.

It was therefore no wise likely that Richard Paris, living in the extreme northwest section of the State, with a large plantation and corn mill on the banks of Reedy River, a valuable trade with the Cherokees, and a handsome Indian wife would favor the war.

The stamp act of the British Parliament or the tax of a few cents upon a pound of tea affected his interest very slightly.

For him to have opposed the war or a separation from England was not unreasonable, to take up arms against his countrymen and to accept a commission in the British army was inexcusable.

### THE FALLS.

No more eligible spot in all this wild and beautiful country could have been chosen by Richard Paris in 1776 upon which to erect his mill, than "The falls of Reedy River." More than a century and a quarter have elapsed since this first invasion of its rugged beauties by a white man. Many innovations have been made by the demands of an ever growing community and the requirements of a utilitarian age during all these years; and yet there can scarcely be found anywhere else so much of nature's wildest scenery, with such lovely and enchanting views, within five minutes' walk of the busy scenes of a city of 20,000 people. It is not only a beautiful and romantic spot fraught with historic interest to all the inhabitants of Greenville, but more than any other is it associated with sad and tender memories of the past to its older citizens. "The Falls!" the very name brings up to them a thousand associations of the olden time. Of the few who are living all will remember this lovely retreat as a never failing source of pleasure to the young people of the village, and always an object of interest to strangers. The writer remembers easily sixty and sixty-five years ago that a walk to "The Falls" was ever considered a delightful recreation by the young and the old, more particularly by the young if the moonlight was bright and the companion agreeable. The names are engraven there yet upon the everlasting rocks of scores of the young people of that day, and even of an earlier period, while but few of the hands that chiseled them are now above the turf. Doubtless in the days of Richard Paris and before, it was resorted to by the bold hunters and bright maidens of the great Cherokee nation, for one of its legends is of the "lovers leap," for which one of its rocks is named, and the story is, that at some period in the dim and remote past a young Cherokee brave leaped to his death from its summit from unrequited love.

Music and love, and moonlight were ever associated with "The Falls" in the olden days of Greenville. Now instead of the romance of the olden time, the whirring sound of turbine wheels, and the hoarse whistle of the great engine of Camperdown Cotton Mills tell of a utilitarian age, and modern progress.

Only a few days ago I noticed the old "Enchanted Tree," with its seat of rock just large enough for two beneath its withered branches,

now close to the turbine wheels, while within a few feet of the great black boiler, are the famous old rocks with well worn paths of a hundred years ago plainly marked, and the names of several generations of Greenville dead still chiseled upon them.

Fifty years later than the time of Richard Paris and his little mill of which I have been writing, or in 1824, these Falls were visited and described by an accomplished writer and traveler whose charming description of them and of the then village of Greenville will be given in its proper place. More than a hundred years later the following lines were written.

### REEDY RIVER FALLS—IN MEMORIAM.

The sun looked o'er the eastern steep,  
Where mountain breezes freely sweep,  
To greet the hurrying flood,  
That breaks in many a foamy line,  
Breaks—but to laughingly combine  
In sweet, coquettish mood.

We stood upon the shelving shore,  
With scenes of beauty spread before.  
Touched by the Master's hand—  
The glancing light, the sparkling dew,  
The living green, the upper blue,  
The mountains old and grand.

The dancing waters at our feet  
Stayed not, our eager souls to greet  
But ever hastened on.  
They sparkled in the morning light  
One moment, then were lost to sight,  
Gone! ah! forever gone!

This life is but a restless stream,  
And fitful lights may sometimes gleam  
Where shadows soon must be;  
Stern rocks will break the silent flow,  
And fret the waters as they go  
To the eternal sea.

Mrs. S. A. Crittenden.

### ORIGIN OF NAME AND OLD RECORDS.

Greenville District was first established and named by an Act of the Legislature of March 22, 1786.

Mills says, (in 1824): "Greenville is supposed to have derived its name from the verdant appearance of the country." On the other hand the oldest traditions relating to the origin of its name, and what the writer has heard from his boyhood up, is, that it was named in

honor of Major General Nathaniel Greene of the American Revolution. The principal argument against it having been named for General Greene is the fact of the final e in his name having been dropped in the name of the district and village, while Mills and other writers spell the name of the hero G-r-e-e-n; and in some instances in old manuscripts the name of our county was spelled Greenville; so that the question of its true derivation still remains in some doubt.

The first entry in the records of land conveyances in this district was a grant of 200 acres to John Earle in the fork of Middle and South Saluda Rivers in 1784. It was doubtless a choice location of bottom lands and is now the property of Mrs. H. D. Wilkins.

There were many conveyances in different parts of the district before the record is made of the transfer of the site of the present city of Greenville to Lemuel J. Alston in 1788.

At the time of his purchase Mr. Alston was already the owner of several tracts in this district, one of which at least he had obtained by a grant from the State. The records show that he conveyed to "Iſam Clayton in 1786, in the 11th year of the independence of the United States, fifteen acres on the waters of Saluda River, being part of a grant to him by Governor Moultrie in 1786, of 418 acres."

Among the parties to these earliest transfers of land which antedate the founding of the village of Pleasantburg we find the names: Blassingame, Earle, Austin, Salmon, Seaborn, Dill, Pruitt, Prince, Perkins, Duncan, Stokes, Crayton, &c. ?

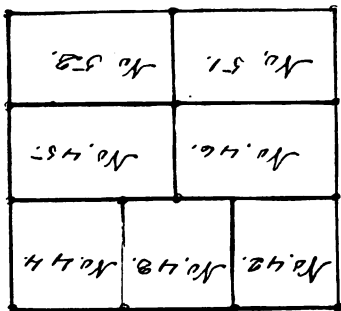
#### THE OLD STORE OF 1794.

I have before me an old day book of a store located near the site of the present city of Greenville several years before the first lot was sold, or the village of Pleasantburg was located on the banks of Reedy River. Its appearance would be an inspiration to a true antiquarian.

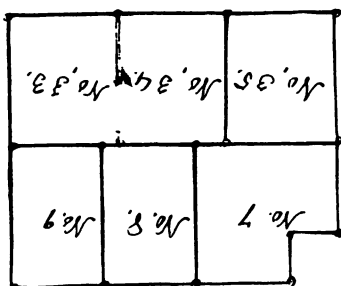
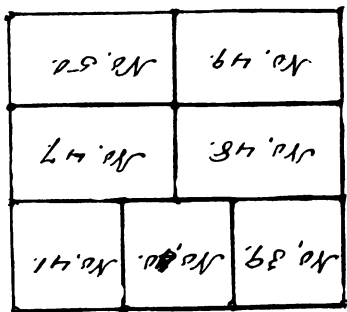
It was kindly loaned to me by Mr. Alex. McBeth, secretary of Moneghan Cotton Mills.

It records in plain and legible writing the sales on accounts of the firm of A. McBeth & Co., during the months of January, February, March and April, A. D. 1794. The heading of every page is Greenville County — 1794. Though well preserved and the chirography good the book has every appearance of its 109 years. The pasteboard back is covered with old moth eaten canvass upon which is rather skilfully printed with a pen the letters Day Book, A. McB. & Co.

Mr. McBeth had no idea where the store of his granduncle was located. Nor did I until I found in the Hall of Records this entry: "The following plot or parcel of land containing eight acres, and situated upon the Island Ford road leading from Saluda River to Reedy River, is hereby leased for the term of seven years from the first of January next ensuing, to the said Alex. McBeth & Co., on the following conditions: That the said Alex. McBeth & Co. are to erect thereon one frame store house, 30 feet by 18 feet, weather-boarded and shingled, and at the expiration of this lease, the same with any outbuildings they may erect is to revert to the said John Blassingame."



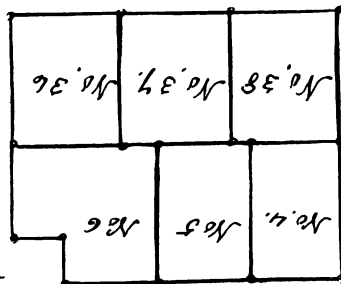
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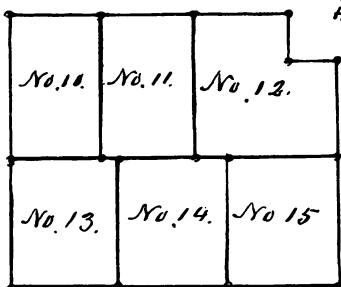
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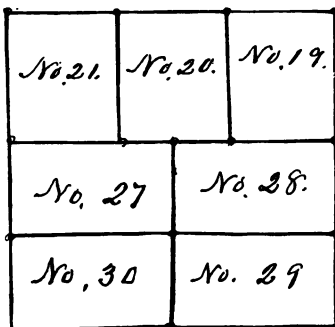
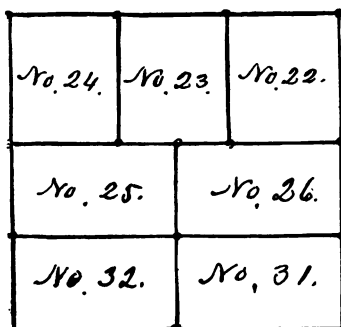
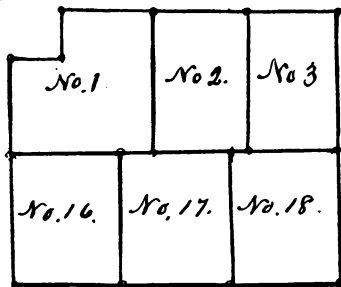
HOUSE



HOUSE



THE STREET FROM THE RIVER TO THE



ORIGINAL PLAT OF PLEASANTBURG, AS LAID OUT IN 1797.



This locates this old time store according to the judgment of Mr. J. N. Southern, county surveyor, and who has lived many years in the same neighborhood, about three miles southwest of Greenville at the crossing of the White Horse road with the long unused old Island Ford road, which Mr. Southern remembers from his childhood. It is in the neighborhood of the Towns and Southern plantations. The Island Ford road formerly crossed Saluda some two hundred yards below the present bridge of the Southern Railway Co. The island in the river was once a well known point at the same place, but has now entirely disappeared.

The names of the customers, most of them recurring frequently on the pages of this day book, indicate the locality of the store to be near the site of the future village.

These are some of the names thus preserved of those whose residence around the trading post and mill of Richard Paris antedates the founding of the future village of Pleasantburg: Lemuel J. Alston, (1 punch bowl, &c.), David Norris, (1 Bible, &c.), Waddy Thompson, (the chancellor), George Seaborn, Prew Benson, Robert Maxwell, Esly Hunt, (cr. by deer skins), William Lynch, James Williams, (on Georges Creek), John Hunt, (red head), Dr. John Nicholas, Wm. Middleton, Robert Harrison and son Reuben, Samuel Towns, David McDavid, Wm. Collins, (Reedy River), John Blassingame, John Young, Balus Earle, Elias Earle, Robert Easley, Thomas Blassingame, Wm. Towns, Wm. Tubbs, James Garrison, Nelson Dickson, Samuel Weaver, Samuel Carson, John Goodlett, Charles Bowen, James Sullivan, John Robinson, and John Ware.

These are a few of the many customers, and a goodly array do they present of names that have been prominent in Greenville history for the 109 years since that time. And what interesting groups must have met at this old store to discuss the stirring events of that early day.

There is cr. to A. McBeth of £27 11s 3p for one still and blacksmith vice hauled from Charleston by — Tarrent.

The price of tallow was 5cts a pound, powder 37 1-2, shoe buckles 37 1-2, whiskey 7 1-2 cents for 1-2 pint, nails 14cts a pound, sugar 12 and iron 6 cts.

Some of the names appear almost daily, and by far the most frequent charge is one half pint of whiskey 7 1-2 cts.

Since writing the above I have visited the site of this old store of 1794 in company with Mr. James B. Ligon our former chief of police.

Mr. Ligon was born within two miles of the spot in 1837. His father, John T. Ligon was born at the same place in 1792, while his grandfather, Blackman Ligon moved there from the Grove several years before that time.

So that no one could have been so well qualified to give me most interesting information, not only relating to the locality of the old time store, but also many facts and authenticated traditions of this, probably the most historically interesting locality, and neighborhood in the county.

In the first place, it is one of the loveliest sections to be seen in a days ride, though it is only three or four miles from Greenville.

The road is along an elevated ridge, with a constant and beautiful view of Paris Mountain and the Blue Ridge. The improvements of Brandon Mill, the cotton seed oil mill, and other buildings have carried the city limits well out to the three mile post, and upon no other drive of a few miles could a stranger be taken that would give him a finer impression of Greenville than this.

The substantial character of the men who in 1794 had settled within reach of the McBeth store is attested by the partial list we have given of its customers.

Still more remarkable was the group of men, noted in their day, and well remembered yet, who were living then, and of others equally distinguished, who resided later, in that immediate neighborhood. Gen. John Blassingame, Governor Joseph Alston, Samuel and William Towns, and Blackman Ligon were neighbors there. Hon. Joel R. Poinsett and C. C. Memminger attracted by the loveliness of the country and the delightful climate located there afterwards.

The site of the McBeth store is not far from the overhead bridge of the Southern Railroad, and the residence of Mr. T. L. Childers. Also, it is about 100 yards from Tanglewood school house, at what is plainly to be seen to have formerly been the intersection of the Old Island Ford road, with the White Horse road, before the latter was relocated.

It was formerly a part of the Stewart, or Gen. Blassingame place.

I visited the old "General John Blassingame" family burying ground which is near by. Several of the tombstones are broken, and I saw none in memory of General Blassingame, who died in 1823. One to the memory of Mrs. Elizabeth Blassingame tells that she died in 1834, aged 60 years. She was a sister of the late Col. John Easley. Erasmus Robinson died in 1822. This was an infant brother of Mrs. Anna Labruce Briggs now living in our city on Hampton avenue.

Mrs. Briggs, the mother of Mr. Henry and Mr. Willie Briggs of our city, is the daughter of Mr. John Robinson who lived in Greenville 75 years ago, owning the square upon which the First Baptist church is now built. The same property was afterwards owned by Judge Richard Gantt, who with his daughter, Mrs. Hay, lived there many years ago.

Mrs. Briggs is a granddaughter of General John Blassingame as is also Mrs. Mary B. Cleveland of our city, and Mr. J. A. Easley is a great grandson. She often visited the home of her grandmother after the death of her grandfather, and relates many interesting incidents of those early days.

One is, that Theodosia Burr, or Mrs. Governor Alston as she then was, often visited at their house, living but a short distance, less than a mile away; and that she boarded an entire summer at her grandfather's during an absence of Governor Alston. Their residence was at the handsome place now owned by Mr. John H. Honour. General Blassingame was the first settler of the Stewart place. Hon. C. C. Memminger afterwards lived there, also Mrs. Robert

Stewart, and the late Mr. John Houston. It is now owned by Mr. L. E. Thruston.

"HON JOEL R. POINSETT."

The Poinsett place is another beautiful spot in this charmingly diversified and undulating section of country, being about one mile west of the Stewart place. This was originally settled by John Blassingame, Jr., who called it Tangle Wood, by which name the local school house has ever since been known. It was greatly adorned by Mr. Poinsett when he lived there, many evidences of which are still to be seen. It was afterwards owned by Hon. M. L. Donaldson and also by Mr. Robb, of Charleston. The original house was burned while owned by Mr. Robb. The property is now owned by Mr. R. A. Means.

Hon. Joel R. Poinsett who resided here many years while a citizen of Greenville, was a distinguished man in his day. He was also a gentleman of great refinement and culture. After traveling extensively in Europe and other countries he pronounced the climate of Greenville equal to any in the world. As Secretary of War during the administration of President Fillmore he filled that high office with great distinction. Also he projected the State road across the mountains at Saluda Gap in this county, where the massive arches of the stone bridges still attest his skill as an engineer, and the Poinsett, or basin spring, with his name engraved above the granite basin, is a lasting and beautiful monument to his memory. For many years he was a vestryman of Christ Church in this city and assisted by his efforts in erecting the present church edifice in 1850-52. Mrs. Poinsett also left a legacy to the parish in her will.

The present old court house, or Hall of Records, built in 1823, and which is today a model of massive architecture and symmetrical proportions was planned by Mr. Poinsett.

William, another son of Gen. Blassingame, made the first settlement at the John T. Southern, now the Yawn, farm, in the same neighborhood.

Reuben Harrison, whose names appears among the list of customers at the McBeth store, took up a considerable body of land near Ligon's bridge over Saluda soon after the Revolutionary War. Several of his grand children and other descendants are still residing here. William and Samuel Towns and Blackwell Ligon were large landholders of that day in the same neighborhood.

From the number of entries in the old day book, of deer skins received from different customers, it was a fine section for game at that time.

Sergeant Ligon, as I have called him since as orderly sergeant of Capt. Hawthorne's company we stood together at First Manasses and other battles, pointed out to me along the road the old stands where deer were killed a hundred years ago, as told him by his father, who was then a boy eleven years of age. Also he told him of having seen thirteen together at one place in the neighborhood.

The Pendleton road by Ligon's bridge, now discontinued, and the White Horse road are among the oldest in the county. The latter is

said to have taken its name from the signboard of an old tavern that once stood at the intersection of this road with the former Asheville road at the Newby place, 12 miles above Greenville.

### LAYING OUT THE VILLAGE OF PLEASANTBURG.

In the fullness of time or in the good year of our Lord 1797 the present city of Greenville with its colleges and churches, railways and cotton mills, its 65 miles of streets, and homes of 20,000 population, was started by the laying off on the wooded slope north of Reedy River an embryo village.

The plat of this village, a copy of which we print, was called "Alston's plat." It laid off four squares upon each side of Main street extending from Washington street to the river. The squares, or most of them, contained about four acres. These were divided into fifty-two lots, generally of one-half acre each, and numbered from 1 to 52.

The village thus laid out in the virgin forest, upon the beautiful and romantic spot once a portion of the plantation of Richard Paris, the dispossessed Tory and British officer, and the seat of his corn mill among the Cherokee Indians at the Falls of Reedy river, was named Pleasantburg.

This interesting old plat is recorded in Book E., page 62, in the office of the Register of Mesne Conveyance. A copy of reduced size to suit the pages of this book has been kindly made for me by Mr. J. Newton Southern, county surveyor. It shows the present Main street leading from the river, with the cross streets, Broad and Court, and McBee avenue, called at that time, before the advent of Mr. McBee, Avenue street. This broad and beautiful avenue extended from Main street to the commanding residence of the lord proprietor of all the surrounding acres, Lemuel J. Alston.

At the intersection of Court with Main street, which was 100 feet wide, a public square was provided for by cutting out from each of the four corner lots 52 1-2 feet in width, and the same in depth, forming the present commodious square of 205 feet upon each of its sides.

In the centre of this square, or in front of the present old court house, was put up the original one story log court house facing the south, or towards the river. At the eastern end of Court street, then called Cross street, and extending only to the intersection of what is now Fall street, was erected the jail, a two-story building, also of logs. These primitive buildings served their purposes until about the year 1824, when the picturesque and substantial old court house, now the Hall of Records, was built.

About the same time was erected the massive old rock jail which was replaced by a new one several years ago.

In 1797 the surrounding country was too sparsely settled for the new village to be built up quickly, so that for several years Mr. Alston appears to have sold the lots not very rapidly.

The first sale was April 22d, 1797, "2 lots, Nos. 11 and 12, 1 acre,

for \$100," to Isaac Wickliff. As seen on the plat these lots included the present law range and adjoining property of T. Q. Donaldson, Esq.

The next recorded is on September 5, 1798, "6 lots at Greenville C. H., village of Pleasantburg, one half acre each, Nos. 1, 2, 3, 16, 17, 18, to John McBeth for \$600." This was the entire square of three acres south of the old court house, on which Governor Perry afterwards lived, and now occupied by the law offices of Mr. J. P. Miller, and by the wholesale firm of Pope & Ellis, and others.

The next sale was to Thomas Alexander on August 22d, 1799, lot No. 36 for £20. Also in 1799, to John W. Wood, 2 acres in the village of Greenville, lots Nos. 37, 39, 40, 48, 47, 22, for \$1,000.

On April 7th, 1800, to Francis Wickliff, 2 lots, 14 and 15, for \$300. These comprise the lot on which stands the U. S. C. H. and the one in rear of it.

On April 5th, 1800, to John B. Blackman, lots 13, 5 and 10. Also in 1800, to John McBeth, 1 1-2 acres in Greenville, lots 34, 35, 38, for \$187. These comprise the lot, with a front of nearly one-half of the entire block on Main street on which stands the National Bank of Greenville, and two other lots on McBee avenue.

In 1801, to Elias Earle, 1-2 acre, lot No. 6, for \$500.

In 1804, to John Taylor, 1-2 acre, lot No. 4, for \$40.

In 1805, William Anderson, then sheriff of Greenville District, sold to Erwin, Patton and Cleveland, 1-2 acre in Pleasantburg, lot No. 36, for \$50. This amount was of course in excess of the judgment under which it was sold.

This marks the time at which Capt. Jeremiah Cleveland came to Greenville and engaged in the mercantile business. In a few years he bought out his partners and continued business until he amassed a fortune of several hundred thousand dollars while Greenville was yet a village. The corner he occupied is still in the family, and has been occupied by successive firms in the dry goods business for about one hundred years.

Notably it was occupied by Alexander Nicol, and the firm of Hastie & Nicol, seventy-five years ago. Mr. Nicol was a famous merchant of Greenville in his day. He was a genial old Scotchman, and a thorough business man, had sold goods in Inverness and London, and made a large fortune in Greenville before returning to his relatives in New York, where he died. Being a bachelor, he boarded with his friends, the family of Capt. Cleveland, all the years he was here.

While a boy I clerked for him three years while he occupied the opposite corner on Main street. At the same time, which is now sixty years ago, my old friend and our townsman, Mr. C. W. D'Oyley, clerked for him also.

Of two things, I remember, Mr. Nicol often boasted, one was, that he had sold a hat to Sir Walter Scott, and the other, that King George IV had taken off his hat to him; though I suppose it was probably taken off to a thousand others at the same time.

In 1805, the sheriff sold one half of lots 34 and 35 to David Good-

lett, and the next year one half of the same two lots were bought by William Toney.

In 1807, L. J. Alston sold to John Archer, 1-2 acre, No. 46, "in Greenville village, where my blacksmith shop now stands."

In 1811, the same to Jasin Plant, lots 40, 41, for \$375.

In 1814, my father, Dr. John Crittenden, bought from estate of John Ayres one acre, in part conveyed to him by John McClanahan, on the corner in front of the Mansion house, for \$1,000.

The same year Alexander Sloan bought lots 2, 3, 16, 1, 17, 18, for \$725.

In 1815, L. J. Alston to George W. Earle, 1-2 acre on Main street, lot 51, also lots 49 and 50.

In 1815, the same to Waddy Thompson, 200 acres on Richland creek. This was to Chancellor Thompson, father of General Waddy Thompson, former member of Congress from this District and Minister to Mexico about 1850. The 200 acres included the present Boyce lawn property, recently covered with beautiful residences, and where General Waddy Thompson resided many years in true baronial style, with his beautiful lawn and broad acres surrounding the old colonial mansion.

#### SALE TO VARDRY McBEE.

In 1815 occurre the last sale I will record, and indeed it was a notable one, the effect of which upon the future of the little village of Greenville can never be known.

It was Lemuel J. Alston to Vardry McBee, of Lincolnton, N. C., 11,028 acres, embracing nearly all the lands in and around the village except the scattering lots already alluded to as having been sold.

Mr. McBee did not remove to Greenville for several years afterwards, but he immediately set on foot various industries much needed in the community, and that gave early promise of the wonderful career of enterprise and business success that characterized his long residence here in after years.

#### SOME EARLY SETTLERS OF GREENVILLE COUNTY.

Gibson Southern, who was born in Virginia in 1748, emigrated to South Carolina and settled on Enoree in this county in what is known as the Taylor neighborhood, before the Revolutionary war. His great grandson, William Southern, is now living upon the place. Gibson Southern and Revolutionary Wade Hampton married sisters, daughters of Edmund Peters, Esq., a prominent citizen of Spartanburg County, who entered a large body of land on Enoree, including what is known as the Darby mill place. There is extant an old plat showing that the county seat was at one time intended to be located upon this tract.

William Goodwin, grandfather of the late John H. Goodwin, Esq., settled at the Humphrey place on the state road, five miles from the North Carolina line, during the Revolutionary war, being one of the

earliest settlers. The great cane brakes of Saluda were then almost impenetrable from the richness of the soil and rankness of the growth. The first corn planted on the Saluda bottoms was by digging up the cane roots with a mattock. Capt. Wm. C. Humphrey is a great grandson of Wm. Goodwin, who has numerous descendants, many of whom still own broad Saluda bottoms.

General Robert Maxwell, a prominent citizen and soldier of the Revolutionary war, was originally from Londonderry, Ireland. Just after the war he settled on the Grove and built the house still standing one and a half miles from Pelzer, on the Greenville road. The place is now owned by Mr. Lenhardt. During the Revolution a price was set upon his head, with others, by George III. After the war he was a member of the Continental Congress.

He was shot from ambush and killed in 1797, while crossing, on horseback, the shoals across Saluda river, where now stands the dam of Piedmont mills. He had started from home to ride to Pendleton C. H. His assailant was never discovered and was said to have been disguised as an Indian. Dr. Kennedy, a political rival, was suspected to have been the instigator and tried but acquitted.

He was buried on his own plantation and over his grave is this record, "In memory of Robert Maxwell, who died 1797. He was a Whig, a soldier and a Christian." No higher tribute could have been paid him.

His son, Capt. John Maxwell, was born on the Grove in 1791. In the Indian war of 1812 he commanded a company under Jackson against the Creek nation. Capt. John Maxwell was the father of Dr. John H. and Miss Miriam Maxwell of our city.

James Harrison, grandfather of the late John H. and Dr. James Harrison, and great grandfather of Mrs. Samuel Mauldin and Dr. M. B. Harrison, now of Florida, moved from Spartanburg County in 1784, and settled on Cripple creek, about four miles west of Fairview church. The old house that he built about that time is still standing, belonging now to Mr. Samuel Harrison. As usual with these old houses it is built of plank sawed by hand and with wrought nails. It is one and a half stories high and in good preservation. Mrs. Harrison was a sister of General Wade Hampton of Revolutionary memory. She was present with other members of the family at her brother's, in Spartanburg County, where they had gathered for protection, when the awful massacre of the Hampton family by the Tories and Indians was perpetrated during the Revolutionary war. Her father and mother, brother and child were all murdered at that time.

General James McDaniel was a prominent citizen of Greenville in early days. In 1785, when he was but a boy, his widowed mother, moving from North Carolina, located eight miles east of Greenville. He became a man of sterling qualities and great popularity. Was Quartermaster in the American army during the war of 1812. About 1830 was elected sheriff and held that and the office of clerk of the court for many years. Governor Perry said of him at the time of his death, in 1852: "He was the only man I ever knew that overcame his

enemies by kindness." His wife was Miss Mary Austin, daughter of Col. Wm. Austin of Revolutionary fame. His sons, Major W. A. and John T. McDaniel, filled the same county offices of clerk and sheriff, and his grandsons, James A. and W. B. McDaniel, are now respectively clerk of the court, and clerk of our city council.

The Charleses, Garrisons, Dacuses and Huffs were early settlers upon Grove creek and about Piedmont and Pelzer. Capt. John Charles, who died last year at the age of 89, was a son of the original settler of that name. His father, John Charles, who lived to the age of 92, came from England about the beginning of the last century and located on what is called the Georgia road, ten miles below Greenville. Of his nine children Capt. Charles was one of the eldest. They all lived to great age, and the average of their lives was said to be 81 years. Naturally he left numerous descendants throughout the county. Among his grandchildren are Jas. P., Henry, and J. H. Charles, of our city, as was also the late Joseph D. Charles, president of Reedy River factory.

Of the Garrisons there were four brothers. Coming originally from Virginia, first to North Carolina, and then located on the rich lands of "The Grove." They were General B. D. Garrison, Charles, Peter, and David Garrison, who have also left numerous descendants in the county. Peter was killed at his home by a runaway negro who was sleeping in his barn. It occurred 80 years ago and the negro was condemned and executed near the village on the Pendleton road, now Pendleton street.

One of the early settlers of this portion of Greenville county was John Lenderman, who soon after the Revolutionary war settled eight and one-half miles south of Greenville, near Reedy river, on the farm now owned by J. Riley Ashmore. He emigrated from Holland previous to the war and located first in North Carolina, where he joined the ranks of the Whigs, as the patriot army was called, and was enrolled and served as a Revolutionary soldier. The old house in which he lived has entirely disappeared, but his descendants of the fourth and fifth generation still remain as does the name "Lenderman's neighborhood." He was great, great grandfather of Esq. W. M. and Jacob Lendenman.

John M. Cureton was the first of that name to settle in the county. He was grandfather of Mr. G. W. Cureton of our city, who is now in his 85th year. He was also from Virginia and located on Enoree river in the Clear Spring neighborhood soon after the Revolutionary war.

Among the early settlers in the upper part of the county were William Blythe and his wife who located on the Saluda river at Lima, near the close of the last century. Originally from Virginia, they settled first in North Carolina, but were afterwards attracted to the rich lands of Saluda of which they owned a large tract, since the property of the late John H. Goodwin, Esq. They were grandparents of Absalom Blythe, Esq., of our city, and lived, until their death, at Lima, where their graves are still to be seen.

Two of their sons, who came with them to the then wilds of Upper

Carolina, lived as honored citizens to very advanced ages and are well remembered by many now living in the upper part of the county. Absolam, who died in 1862, aged 95 years, owning at that time the John H. Hagood place, and Rev. David Blythe, who died in 1870, aged 85 years, owning the Mayfield place on Saluda, a plantation once owned by Dr. John W. Lewis, who was afterwards president of the Georgia Central Railroad.

Among the first settlers upon the choice lands of the upper part of the county was John Foster, who located not many years after the Revolution upon the well known Foster plantation on the Three Forks of Saluda river. He was one of the strong men of his day, a soldier and patriot, having held the commission of a lieutenant in the Revolutionary army.

His son, Robert C. S. Foster, born during the last war with England, was long a prominent citizen of Greenville, living four miles west of the village. He was also noted for his public spirit and benevolence until his death in 1859, at the age of eighty years.

John Foster was grandfather upon the mother's side of Governor Perry and upon the father's side of Mrs. J. G. Hawthorne and Mrs. Patsy Farr. He was great grandfather of our present Master in Equity, Hon. D. P. Verner.

John Young and William, his brother, both noted partizans and "Marion's men" in the Revolutionary war, settled about five miles above Greenville upon opposite sides of Reedy river before the village of Pleasantburg was laid out. John settled upon the west side of the stream. The old house of four or five rooms is still standing in which he and his wife, who was Nancy Salmons, lived and died. That he was one of Marion's partizan band is well authenticated. His grandson, Mr. Henry L. Berry, has now a quaint old drinking cup, which the writer has drank from, and an old arm chair, both presented to John Young by General Francis Marion. The cup is made of horn and rimmed and banded with silver.

Strother D. Shumate was one of the early settlers of Dunklin township, having settled on Mountain creek in 1790. He was from Fauquier County, Virginia, and married Miss McDavid after coming to South Carolina. They were grandparents of Mr. Wm. T. and R. Y. H. Shumate.

Samuel A. Towns settled the old Towns plantation, three miles southwest of Greenville, in 1792, or five years before the village of Pleasantburg was laid out, coming from Virginia. His father, Samuel Allen Towns, who was a wealthy planter had taken an active part in the Revolutionary war and suffered much loss of property through the notorious raids of Lord Cornwallis, though his dwelling was said to have been spared by that commander by reason of a connexion by marriage between the families.

Samuel A., Jr., whose name appears in the list of customers at the old McBeth store in 1794, was one of the remarkable group of solid men who located in that immediate neighborhood. He had large possessions and was several times visited by his father who would ride on horseback from Virginia. His wife was Miss Rachel Stokes,

a daughter of Jeremiah Stokes, also one of Greenville's first settlers.

The late Col. G. F., S. A. and W. A. Towns were his sons and he has numerous descendants in our city and county. He died in 1823 between fifty and sixty years of age.

About 1798, Jesse Taylor, moving from Virginia, settled nine miles north of Greenville in the present neighborhood of Taylor's Station on the Southern Railroad. He was ancestor of the numerous families of that name residing in that neighborhood, and in the county. His son, Thomas, who died in 1875, at the age of 92, was fifteen years old when his father moved, and would tell of his owning the first wagon in the neighborhood, only sleds being used before. Also that during his own long life he had never called a physician except once, and then it case of an accident. Mrs. Taylor, his wife, lived to 90 years of age. They were parents of Mr. Alfred Taylor of Taylor's Station, and of the late Mr. Washington Taylor.

The Sullivans, Arnolds, Dunklins, Shippis, and Bollings were the earliest settlers of Dunklin township.

Charles Sullivant, as the name was originally spelled, moved from Virginia in 1784, buying 400 acres of land on Horse creek for 40 pounds sterling. He and two of his sons, Hewlett and Moses, served in the Revolutionary war directly under Washington before moving to South Carolina. Hewlett was senator from this county at the time of his death, in 1826. He left seven sons and two daughters who, together with their numerous descendants, have for fifty years comprised probably the most influential and widely extended family connection in the county.

His sons were: Hewlett, Joseph, Thomas J., Charles P., G. W., Dr. James M., and Dr. John C. His daughters were: Mrs. James Latimer, and Mrs. Jincy Moore. Charles P. was a distinguished lawyer of Laurens, S. C., and Dr. James M. a representative in the Legislature several years from Greenville. Mrs. Keziah McCullough, relict of the late Col. James McCullough, was his granddaughter.

Jeremiah Stokes settled four miles east of Greenville soon after the Revolutionary war on Laurel creek. He was one of the largest landholders in the county, leaving his two sons, John H. and Hugh Stokes, both large land owners at his death.

The earliest settlers in the upper part of the county on North Saluda were the Merritts, Adams, Hodges and Terrys. Benjamin Merritt, from whom Merrittsville is named and who was grandfather of Capt. Davis W. Hodges, came about 1787. The father of Capt. Hodges, the late Col. John Hodges, raised an entire company in Greenville County which he commanded in the last war with England in 1812-15., serving under General Jackson. Also in 1836, during the Indian war he raised a company but marched only to Old Pickens C. H. when peace was declared.

About the beginning of the last century the two brothers William and Joseph McCullough came from County Antrim, Ireland, and settled on the upper waters of Horse creek in Dunklin township. They were of the sturdy Scotch-Irish race to which upper Carolina is

indebted for much of its best blood. Both have left numerous descendants many of whom are still in this county. William lived to be about 90 years old and died in 1852. He was grandfather of T. Q. Donaldson, Esq.

In the same, or nearly the same, neighborhood were settled a few years later the families of Micajah Berry, Col. H. V. Johnson, Wm. Davenport, Drs. James and John C. Sullivan, Squire Calhoun and Andrew Ramsey, forming, as was often the case in rural life in those days, a highly cultivated and refined community with good schools, churches and a public library. Dr. David M. Ramsey, president of the Board of Trustees of Furman University, is a son of Mr. Andrew Ramsey.

Joseph McCullough lived to be about 74 years of age and died in 1853, universally beloved and respected for his kindness of heart and deeds of charity. He was father of the late Col. James McCullough, so long and favorably known to the people of Greenville County, and who commanded the 16th S. C. Volunteers in the war between the States, and grandfather of our townsman, Hon. Joseph A. McCullough.

David Cowen also emigrated to the same neighborhood from County Antrim with his family. His daughters are said to have brought the first Irish tapestry ever seen there, and taught their children the art of weaving in beautiful patterns, the white counterpanes much in vogue then, some of which are still in the families of their descendants. They were spun and woven by hand and the seed picked from the cotton with the fingers. He was a cabinet maker and carpenter and built the first churches at Lebanon and Rabun Creek.

Col. Benjamin Arnold, grandfather of Col. Robt. Arnold of the Hampton Legion, came from Virginia when a small boy. The family located near old Lebanon church. His name appears on many of the old records of this part of the county as surveyor. He was also said to have been a genius as a workman in wood, iron and granite, and was both a prominent and a useful man in his day.

#### GREENVILLE A SUMMER RESORT IN 1815.

During Mr. Vardry McBee's absence from Greenville for a period of several years after buying the Alston property, he rented the homestead at the head of McBee avenue to Esquire Edmund Waddell, who soon opened it as a hotel or summer resort for low country planters and visitors, who then thronged the village of Greenville during the summer months. This was the first regular hostelry that was opened in the village for the entertainment especially of these profitable and honored guests.

From its earliest discovery by the white man the delightful climate of this section of country had been celebrated in prose and in poetry. One old versifier terms Greenville, in the language of Goldsmith, "loveliest village of the plain." And Dr. Ramsey in his history of South Carolina says of this section in 1808: "The upper country pos-

sesses the natural requisites of health and longevity. Marriages are early and generally prolific. In this district, (Greenville and Pendleton,) containing upwards of 17,000 inhabitants there is not one woman of the age of 25 who is neither wife nor widow." So that it is about 100 years since Greenville was first noted as a health resort.

The old McBee homestead which still stands upon the hill at the head of McBee avenue, overlooking now a city of 20,000 people, with a long stretch of the Blue Ridge mountains on the west was doubtless a charming summer resort in those primitive days of Greenville, and Esquire Waddell was a most genial host.

Many anecdotes were told for long years afterwards, and which I often heard when a boy, of the experiences of Esquire Waddell and his aristocratic guests. Though lacking even the rudiments of education, the old Squire was a man of upright sturdy character, and natural ability, and with the efficient help of Mrs. Waddell laid here the foundation of the large fortune that he left at his death.

It was always said that Mrs. Waddell taught him to sign his name after they were married, and that he never did learn to read. In signing his name it would not do for him to stop or he would have to start over again, the movement being entirely mechanical. On being noticed reading a newspaper upside down he was asked what was the news? when he promptly replied, there had been a tremendous storm on the ocean and all the ships were blown bottom upwards. Being told he was reading the paper wrong side up, he said, he paid for his paper and would read it any way he pleased.

Coming down the avenue (McBee's), one day he met a friend to whom he said: "I am too much crowded, in fact I will have to build a condition to my house, that I may entertain my low country friends in a more hostile manner."

He afterwards bought the large plantation of 1200 acres formerly owned by Col. E. S. Irvine, and now by Mr. James A. Finlay, on a portion of which is built the great Moneghan Cotton Mill. He was a good farmer and owned many negroes. On coming to the village one day on horseback, as he usually did, he remarked to a friend that he must hurry back home as these stationary flying clouds indicated rain; for none of which old stories do I vouch the truth.

He owned at one time the corner now occupied by the National Bank of Greenville in which was then the dry goods firm of Hastie & Nicol. He sold it to Mr. F. F. Beattie in 1854, who at that time moved his business from the old Greenway & Beattie stand at the upper end of Main street.

## THE OLD GREENVILLE ACADEMIES, FOUNDED IN 1819.

There is no record within my knowledge that illustrates so fully the liberality, intelligence, and far-reaching wisdom of the first settlers of Greenville, or the sturdy manhood and womanhood of which the little village was composed eighty years ago, as that which shows the efforts and the sacrifices made by them in establishing and maintaining for many years the Greenville Male and Female Acade-

mies. They flourished for more than thirty years, attracting many pupils from abroad who boarded among the citizens, and added much to the reputation of the place.

The Academies were founded in 1819, when the village contained about 400 inhabitants.

On August 20, 1820, Mr. McBee deeded to Jeremiah Cleveland, William Toney, William Young, John Blassingame, Spartan Goodlett and Baylis J. Earle, trustees, 30 acres of land "adjoining the village, for the purpose of establishing the Greenville Male and Female Academies." The boundaries extended from the present residence of Mrs. Dr. Marshall to Towns street, and from the present College street to the Academy branch, and were at that time covered with native forest and a great undergrowth of chinquepin bushes. Truly this was a broad and beautiful domain dedicated in the infancy of our city to the cause of education.

Before the date of the deed a subscription had been taken up for the purpose of erecting the necessary buildings, &c. I have before me that old subscription list. It is contained in an old record book which was thoughtfully loaned me by F. B. McBee, Esq., whose father, Wm. P. McBee, was the last secretary of the Board of Trustees of the Academies. It is dated October, 1819, and is well worthy of being printed here for several reasons. In the first place it shows in large measure the prominent citizenship of the village at that early day, and will be of interest in that respect to hundreds of their descendants; for not one of that long list of honored names is now among the living. It is also due to the memory of these patriotic men that the record of their liberality should be preserved. It is as follows: William Toney, \$500; Jeremiah Cleveland, \$500; Thomas G. Walker, \$500; Francis H. McLeod, \$500; A. Carruth, \$100; A. R. Parkins, \$250; John H. Harrison, \$100; Samuel Towns, \$150; B. John Earle, \$100; B. Dunham, \$100; John Blassingame, \$200; A. Sloan, for estate of J. Mauldin, \$100; Thomas Ballonby, \$100; John McClanahan, \$100; Richard Thruston, \$25; Robt. A. Maxwell, \$50; Tandy Walker, \$50; A. Vickers, \$10; John H. Joyce, \$50; Robt. D. Moon, \$20; Wm. Hubbard, \$25; Street Thruston, \$20; Zion Goodlett, \$10; John H. Goodlett, \$10; Josiah Kilgore, \$50; David Westfield, \$25; Phillip C. Lester, \$10; Elijah Pike, \$3; Rich'd Harrison, \$50; John Brown, \$20; John T. Ligon, \$10; Peter Cauble, \$5; Richard Williams, Sr., \$100; James McDaniel, \$100; Garland Walker, \$30; William Young, \$100; John Stokes, \$50; Tully Bolling, \$100; ——— Johnston, \$10; John Gowen, \$100; Micajah Berry, \$50; George Seaborn, \$50; Jeremiah Stokes, \$50; Levi Stokes, \$25; Geo. W. Earle, \$200; Warren R. Davis, \$30; Thomas B. Williams, \$50; Bannister Stone, \$10; Wm. Crymes, \$50.

Almost \$5,000 from 49 subscribers. Some of these were men of large means, others had their fortunes yet to make, and doubtless some with no children to send to the Academies. At least one of the solid brick structures then erected is still standing. It has been added to and modernized by Col. James L. Orr, and now constitutes a part of his handsome residence on College street.

A brick building was also erected on the Female Academy grounds,

which has since been torn down to make room for the Conservatory of Music, and a frame dwelling that was destroyed by fire in 1836. The dwelling now occupied by President Towns of the "College for Women," was soon afterwards erected in place of the one that was burned. The above subscription is only one of many similar contributions by the public in support of the Academies. In July, 1823, \$930 was contributed for an additional building for the Greenville Female Academy. In January, 1836, \$179 for repairs. In 1837 \$1,346 "to replace the dwelling house attached to the Female Academy which was consumed by fire in August, 1836." In 1838, \$199, for the purpose of procuring globes and surveying instruments for the Male Academy, and also other subscriptions.

In 1821 the rules and by-laws adopted provided for 7 trustees, which number was afterwards increased to 10. The first board whose names I find recorded consisted of Dr. William Butler, E. D. Earle, F. F. Beattie, R. B. Duncan, Dr. Wm. Robinson, John M. Roberts, and William Turpin. To these were added, as vacancies occurred, up to the period of the transfer of the property to the Baptist Convention of South Carolina, in 1854, the names: Tandy Walker, Dr. T. C. Austin, J. W. Brooks, Dr. John Crittenden, B. F. Perry, Josiah Kilgore, Dr. C. B. Attwood, William Choice, Dr. A. B. Crook, Benajah Dunham, G. F. Towns, B. Statham, Dr. O. B. Irvine, Wm. Roberts, T. M. Cox, and W. P. McBea.

The first principal of the Female Academy was Rev. Wm. B. Johnson, D. D., a gentleman of high character and qualifications, who was much beloved by his pupils, of whom probably not one is now living. He was succeeded by Mr. D. D. Hallenquist, Rev. A. M. Spalding, Miss Charlotte Payne, Mr. Robt. Pradshaw, of Massachusetts, and Miss A. A. Haydon; with Mr. Robert McKay as teacher of English branches in 1852.

Of the principals of the Male Academy, the first record I have says: February 27th, 1837, Mr. Wm. B. Leary, of Annapolis, Maryland, was elected by the trustees. He was a fine old Irish gentleman, an old bachelor, of liberal education and great dignity of manner. His big heart was ever overflowing with love and kindness to his boys, as he called us, and was also filled with most generous emotions towards the whole world, as was plainly reflected in the benevolence of his countenance. He came back to Greenville to die in his later years, and lies in the Episcopal cemetery without a stone to mark his grave. Several of his pupils, of whom I am one, are still living, and we should yet remedy this omission.

Associated with Mr. Leary in the male department was Mr. Wm. K. Stuart, of Virginia, also a gentleman of high character. In 1842 Mr. Leary sent in his resignation and requested the trustees to place as a subscription \$300, which was due him for expenditures upon the grounds and buildings of the Academy. His successors were Mr. Elias Hall, Mr. R. A. McNutt, and Mr. J. Hume Simmons, until 1848, when Mr. Leary was again elected principal, and Mr. William Irwin, also an accomplished and large hearted Irish gentleman, was elected

as assistant. In 1852 Mr. Wm. M. Thomas, of Charleston, was elected, having been the last principal of the old Male Academy.

When there was no money in the treasury to pay an account which was due to one of the trustees or patrons of the schools, it seemed to have been a custom to have the amount credited to him as a subscription. This was the case with Mr. O. H. Wells, who presented, in 1845, a bill of \$29.96 for printing, with the request that the amount be entered opposite his name as a subscription.

Col. Benajah Dunham, a member of the board of trustees, died on the 15th of March, 1853. The resolutions of respect to his memory, adopted by the board, say: "Colonel Dunham was the oldest man, and one of the oldest members of our board. His conduct in our small body, unselfish, liberal, decided, and sagacious, and with an eye to public advantage, was but a type and abbreviature of his general character as a member of the community."

#### TRANSFER OF THE ACADEMY LANDS TO THE BAPTIST CONVENTION OF SOUTH CAROLINA.

At a meeting of the board of trustees on the 23d of June, 1854, Major B. F. Perry appeared before them as the chairman of a committee appointed by a public meeting of the citizens of Greenville for that purpose, and submitted for their consideration a preamble and resolutions proposing that the board should apply to the Court of Chancery for permission to transfer the lands belonging to the Male and Female Academies to the Baptist Convention of South Carolina, with the view of erecting a Baptist Female College thereon. This proposition was adopted by a vote of 7 to 2 of the board of trustees. One of the majority was V. McBee, who had recently been elected a trustee. He was the original donor of the lands and now coupled his vote with a subscription of \$1,000, if the college was located in Greenville.

The Court of Equity having granted the decree, and the Legislature having passed an act in accordance with it, the board of trustees met on December 26th, 1854, and signed a deed transferring the Academy lands to the trustees of Furman University for the purpose of establishing in Greenville a Baptist Female College. And now for almost fifty years the G. F. C. has been a household word to the people of Greenville. For the same length of time it has been a source of pride and of profit to our citizens. A long line of distinguished professors and presidents have during that period presided over its destinies, adding continuously an important element to the social and moral uplifting of the community. Year after year fair graduates have gone out from its walls equipped by cultured training to exercise in the various communities of their widely separated homes the benign influence of cultured womanhood. At no time within its history has it been more prosperous and popular than now. The beautiful and imposing edifice that crowns its lovely site is now a completed design, with full appointments of auditorium, chapel and recitation rooms. Under President E. C. James and his accomplished faculty, and the matronly care of Mrs. Kate Sloan, the College has reached its highest

point of well deserved success. With the older members of our community tender memories of the G. F. A. of the village of Greenville will always abide, but it will nowise abate the affection and pride with which they will continue to regard the G. F. C. of the city of Greenville.

In connection with the old Academies the following advertisement, taken from the Greenville Mountaineer of November 17th, 1843, gives a good idea of the village of that date:

### "WANTING."

"A teacher to take charge of the Greenville Male Academy. The success of this school will depend on the industry and competency of the teacher

"The property belonging to the institution consists of a large two-story brick building, containing four large rooms, with fire places in each, and a single-story brick building for a school room, situated in a handsome grove, within the village.

"The village of Greenville is situated in the State of South Carolina, near the Blue Ridge, in a high and healthy region, noted as a place of resort during the sickly season, and for health is scarcely equalled by any village in the Union; and there are but few that possess so many local advantages.

"It contains a population of eleven hundred persons, has three churches, well attended, has near one dozen stores, and a goodly number of industrious mechanics. Three stages arrive at Greenville three times a week. It is on the highway from the Western States to the cities of Charleston, Columbia and Augusta.

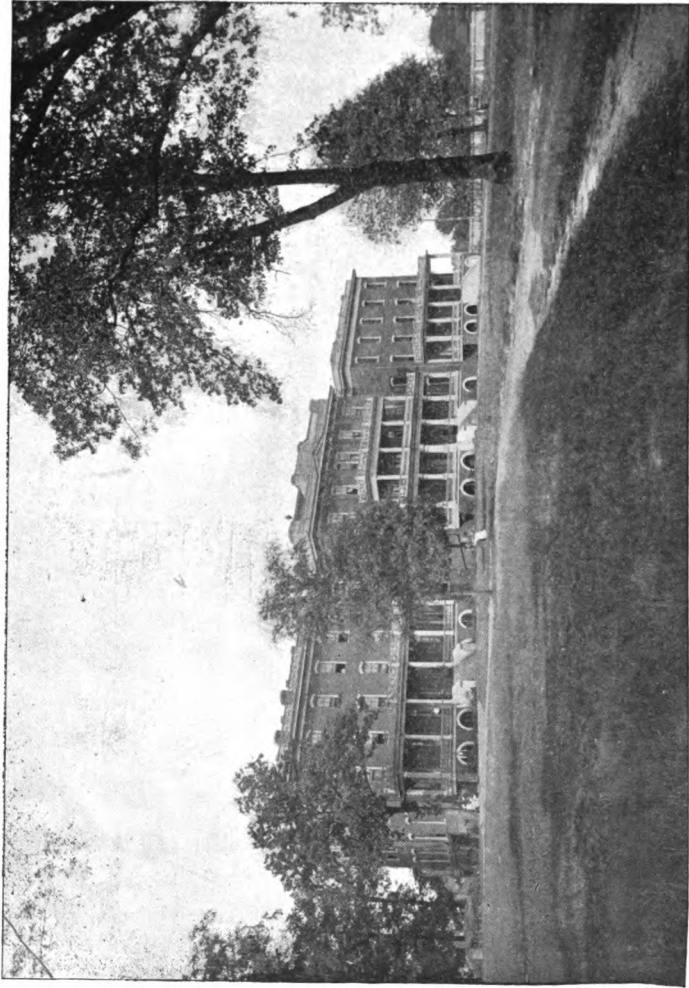
"(Signed) T. C. Austin, Secretary."

### A TRAVELER THROUGH GREENVILLE IN 1824.

In 1824 a most interesting traveler passed through Greenville. It was none other than Mr. Robert S. Mills, the author of "Mill's Statistics of South Carolina," and who was afterwards the designer of the Washington monument at Washington city. This accomplished author and traveler has left the earliest written description of the district and village of Greenville of which I have any knowledge. It is so discriminating and accurate as to be easily recognized as correct today.

Traveling across the Saluda Mountains along the then newly opened State road towards Greenville, and speaking of the landscape views, he says: "The mountains and hills melt away in the distance like the waves of the sea so perpetual are the undulations of the country. Directly south rises Paris Mountain, conspicuously behind which lies the village of Greenville."

Arrived at Greenville, he speaks in admiration of its beautiful location, of its having two well kept taverns, a new court house, and several handsome residences, "one of which, Judge Thompson's, overlooks the village." The latter is easily recognized as the Mrs. S. A. Cox place at the head of Main street where Chancellor Thompson then resided. He speaks of the village, containing 500 inhabitants,



GREENVILLE FEMALE COLLEGE.



its being a favorite resort during the summer months for wealthy planters from the low country, and that several had built permanent residences here for their families. He says: "An agricultural society is about to be established at the village, and in none could such a society effect its object with so much success and facility as in this, from the circumstance of the periodical assemblage of so many gentlemen from different parts of the country who are interested in agriculture."

"The education of youth has been latterly very much attended to. Two academies, one for males and one for females, have been established in the village, and are not only well supported but have very able teachers. Also a subscription library. Good brick are made of the clay found everywhere, a proof of which may be seen in the buildings. So much wealth, intelligence and leisure are collected annually at the village we may anticipate a favorable result to the interests of the county."

He speaks of leaving the village by crossing Reedy river, and of the notable feature, a short distance below the ford, of picturesque falls, and says: "The Reedy river placidly leaves its southern borders previous to precipitating itself in a beautiful cascade over an immense body of rocks."

Of the lower falls he says: "Here a number of years ago was a dam that supplied water to an iron foundry that has since been burnt." This establishes the fact, of which some doubt has been expressed, that there was at one time an old foundry here, where the ore of this section, notably from along the White Horse road, was made into iron for plows, and other uses. The signs of this old foundry were plainly seen sixty years ago when, as a boy, I remember this lower falls (the site of lower Camperdown mills), was a favorite bathing place for old and young of the villagers.

Mr. Mills left Greenville C. H. with most pleasant impressions. The name, he says is supposed to be derived from the foliage and verdure of its surroundings. In the words of another he could doubtless have said:

"Embosomed in mountains—delightful retreat,  
There health and contentment have chosen their seat."

What this delightful writer says of our beautiful mountain scenery is also worth transcribing here: "Paris Mountain is situated in Greenville District; Table Mountain, Glassy, Hogback, and Tryon are distinctly visible, and many farms, from this beautiful eminence. The rocks on its southern side are adorned with fragrant yellow honeysuckle, and Reedy river is formed by the streams that flow from its surface. A spring impregnated with iron and sulphur proceeds from the eastern side of Paris Mountain. This water is very clear but smells sulphurous. It is very powerful for curing ring worm and other cutaneous diseases and is much resorted to by the inhabitants with much success in desperate cases."

As Piney and Paris Mountains were both known as Paris Moun-

tain at that time, this is probably the first published certificate of the curative virtues of the now renowned Chick Springs sulphur waters.

Of our other mountains he says: "The Hogback Mountain, so named from its figure, is in this district. Upon this huge mountain top the traveler finds a spring of cold water gushing out, and close by, a deserted plantation of two or three hundred acres which some recluse had once cultivated. Caesar's Head and the Dismal lie in the northwest nook of the district formed by the Saluda river and the Blue Mountains. These mountains are the Helvetia of our State. We do not yet appreciate them rightly but will ere long. We have won them from North Carolina by fair and honorable means and they are an ornament to our State. To the talents, industry, and zeal of Professor George Blackman, who acted as astronomer on the part of this State, in determining the 35th degree of north latitude, South Carolina is indebted for its present possession of these noble mountains."

### THE MANSION HOUSE BUILT.

In 1824 the Mansion House was built by Col. Wm. Toney, probably the wealthiest citizen of Greenville at that time. There were then at least two other hotels in the village and several boarding houses. Capt. David Long for many years kept a popular hotel for low country and other travel at the site of the present Windsor Hotel, which was owned by him. Also on the corner of Smith & Bristow, clothiers, was a hotel kept by Mr. Blackman Ligon, who was one of the early citizens and contractors of Greenville. The large and increasing travel to Greenville, and its widely extended reputation as a summer resort, determined Col. Toney to build a hotel, as he expressed it, that would "excel any house in the upper part of the State in appearance and accommodation for the traveling public." Before building he announced his intention of buying, and putting his house upon, the lot where it now stands. This early announcement of his intentions was said to have been the cause of the high price, for that day, which he paid for the property. In relation to it the record says: In 1822, Thomas Crayton sold to William Toney, 2 lots, Nos. 7 and 8, at Greenville C. H., whereon Samuel Crayton now lives, for \$5,000. It certainly was an imposing building, and of fine workmanship for the time. The floors were laid of heart pine, the roof of tin, and the circular stairs, a part of which still remains, was considered a rare piece of workmanship. The parlor, on the ground floor, now the office and sitting room, extended the whole depth of the building, and was so large as to require the unique feature of having two fire places, which are also still there.

Col. Toney kept it five or six years and sold it, in 1830, to my father, Dr. John Crittenden. It has since been added to and owned by Messrs. John T. Coleman, Swandale & Irwin, and S. Swandale, and is still in the family of the late Mr. S. Swandale.

## A VISIT TO AN OLD RESIDENT OF GREENVILLE.

In company with Governor W. L. Mauldin, I accepted an invitation a few days ago to visit our old friend, Hon. Baylis E. Crayton, now a long honored resident of the city of Anderson, but who was born in Greenville in 1820, and spent many years of his early life here. We went to hear him talk of the early days of Greenville which he did more interestingly. His father, Mr. Samuel Crayton, came to Greenville in 1815, the year that Vardry McBee bought eleven thousand acres of land, including the present site of our city, from Mr. Lemuel J. Alston. He was a merchant, and his store was on that part of the Mansion House lot now occupied by Messrs. Carpenter Bros. Mr. Baylis Crayton was born in a one and a half story frame building that stood where the dining room of the Mansion House now is. I remember this building as once occupied by Dr. A. B. Crook, as his office. Mr. Crayton tells of its being known as the "war building" from the fact of a recruiting office having been established there during the war of 1812-15. He also confirmed the old story I had heard of his uncle, Mr. Thomas Crayton, having sold the Mansion House lot, after repeated raises in the price, to Col. Wm. Toney for \$5,000, for the purpose of erecting, as Col. Toney said, the finest building in the up-country upon it.

He remembers well the old foot log across Reedy river at the foot of Main street, the moon light walks to the falls, and what I do not remember, a well equipped bathing house, with hot and cold water, that once stood upon the rocks close to where the great turbine wheels of Camperdown Mill now turn. The first teacher he went to school to, at the old Male Academy, was Col. Charles W. D'Oyley, whom he remembers as a most accomplished scholar and gentleman. Of his school mates then, only B. F. Stairly and Isaac L. Henning now survive.

It was always said in his boyhood that the cause of the sale by Mr. Alston of his large estate around Greenville was his defeat for Congress in 1810 or 1812, by G. Washington Earle, who then lived at the Stone residence on Rutherford street. He antedates my memory when he remembers the famous negro rising or false alarm, in 1832, that an army of negroes were marching from Virginia, and that the women and children of the village took refuge in the old court house while scouts were sent out on the different roads. Also, the Perry-Bynum duel, which he remembers, and that Rev. Samuel Gibson was the preacher at that time in the old Baptist church which was built in 1826.

Mr. Crayton has now been identified with the progress of Anderson many years and has been an important factor in its growth for the same period. To show how nearly he was to remaining a citizen of Greenville he told of bidding upon a lot at public sale until within five dollars of the price at which it was bid off. His not buying it determined the question of his removal. "Uncle Peter Cauble," he added, "who was famous for going on everybody's bond, afterwards

wrote me to come back to Greenville and he would give me a lot, and go on my notes ad libitum."

Mr. Crayton is the only one now living who agrees with me in remembering when a double row of towering sycamores, from three to four feet in diameter, lined Avenue street, (as then called), from Main street to the McBee homestead on the hill. His grandson, Mr. Maxwell Crayton, is married to an accomplished daughter of our townsman Mr. Alexander McBee. Showing me a handsome boy of two years, evidently the pet of the household, he said: "I know my old friend would be gratified if he knew, and I believe that he does, that I have here a great grandson, which is his great great grandson, and that we call him Alexander McBee."

At Mr. Crayton's I was forcibly reminded of the hospitality, and the profusion that always accompanied it, of South Carolina planters of antebellum days. His ample dining room ad two spacious tables were well filled by his descendants and other guests. Mrs. Crayton, the fitting head of such a household, is a granddaughter of a former Senator of Greenville County, Mr. Thomas Benson, who lived and owned the mill, on what is now known as the Bolling place, near Travelers Rest. He was elected Senator in 1820.

### GREENVILLE AS A RESORT FOR HEALTH SEEKERS.

It has long been the opinion of the writer that the true interests of Greenville in a material point of view were largely indicated by the widely extended reputation it has enjoyed from its earliest history as a delightful and healthful resort for tourists, and pleasure and health seekers, both in summer and winter.

While we have been, and are now, making great advancement and rapidly developing, as an important manufacturing centre, and as a city of colleges and churches, we have relatively fallen behind Asheville, Aiken, and many other places as an attractive resort for tourists, and for health and pleasure seekers.

An old writer says: "The upper part of South Carolina is full of interesting scenery. The climate is the most delightful in the world, the Montpelier of the United States, as was said by Abbe Corre, ambassador of the king of Portugal, when he visited this State, the very seat of Hygia herself. Nothing can exceed the beauty of the clouds here during the rising and setting of the sun from the richness and variety of their colors and long continuance." And ends by saying: "A bountiful providence has showered down upon us its choicest gifts, and it will be our own fault if we are not contented and happy by being temperate and industrious in making a right use of the means placed in our hands."

The same traveler from whom we have already quoted, Mr. Robt. Mills, says further of his trip through Greenville in 1824: "Traveling from Spartanburg to Greenville the first view of the mountains, which are 25 miles off, is obtained about five miles from Spartanburg. The effect upon the mind of the traveler is particularly pleasing. To the right appears Paris Mountain, to the left Saluda range and close to

the Glassy Mountain is seen the Saluda Gap through which the state road passes. On the right Hogback dies away in the distance. At Greenville there is a beautiful waterfall which deserves notice. Where the road from the village crosses it, the waters are placid and gentle but they do not proceed far until they are precipitated over a great mass of rock in one continued sheet and continue to tumble from one ledge of rocks to another until they reach another level formed in the basin below where they subside a little and then are hurried over an artificial dam thrown up to supply some late iron works formerly constructed there, and dashed amid the rocks below. One side of this beautiful waterfall," (where Camperdown Cotton Mill now stands), "is confined by rocks piled on rocks, while the other side presents a rich foliage, terminated at the bottom" (where the old rock mill is now tumbling down), "by an excellent milling establishment. The abundance and head of waters here render this spot very valuable as the country improves for machinery. The whole fall exceeds 40 feet. When we view the mountains, hills and dales, of this part of the state, and reflect upon the delightful nature of the climate, the fertility of the soil, and other advantages, the whole presents to us the reality of the fascinating accounts which some writers have given of Chili."

Such is the truthful picture given by the earliest and by later writers who have described it, of this beautiful Piedmont section of our state. And of this delightful and highly favored section the village, the town, and the city of Greenville have from time immemorial been termed, "The Pearl."

And how delightful it would have been to have traveled in the days of stage coaches and private carriages, amid such scenes as they describe, with such companions as these old writers. Would the luxurious appointments of a Pullman car of today speeding its way at fifty miles an hour equal it? ff

### FOUNDING OF CHRIST CHURCH.

The first church organized in Greenville of which we have any record was an Episcopal mission called St. James' Mission. It organized with a few members in 1821, with Rev. Rodolphus Dickerson as pastor. Their meetings were first at private houses, and then in the old court house after it was built. The first church that was built was of brick, in front of the present Sunday school room with 1826 upon its gable end, which faced Coffee street. "It was mainly built," says an old record, "by a few zealous Episcopalians whose families were spending their summers in the upper country, and valuable aid was received from Mr. Edward Croft, Mrs. Emily Rowland, Mrs. Jane T. Butler and Rev. Mr. Dickerson." ff

Mr. Dickerson was much beloved in the little village, and left several namesakes behind him when he removed. The late Dr. R. D. Long, father of Mr. Percy Long, and brother of Mr. T. D. Long, was one. Also, I have a brother now living in Alaska who was born in Greenville, in 1827, who is named Rodolphus Dickerson. The corner stone of the present church was laid May 29th, 1852. Among the

records which were placed within this stone hemetically sealed, is this: "Greenville district contains a population of 20,000. The town has 1,750 inhabitants, two weekly journals, one college, and male and female schools, and will soon reap the advantage of a long line of railroad now rapidly progressing to its completion." The allusion, of course, was to the Greenville and Columbia railroad. Two of the former pastors of the church, Rev. Ellison Capers and Rev. H. M. Jackson, have since been made Bishops. Rev. C. C. Pinckney was the first to occupy the old rectory which is still standing on the hill east of the church. It was built by the ladies of the congregation in 1841. Through the zealous efforts of Rev. A. R. Mitchell, the present rector, St. Andrew's Mission has been established in West Greenville, which, together with the parent church is prosperous and strong in the zeal and devotion of its members. The present officers of Christ Church are: Mr. H. C. Markley and James A. Finley, wardens; Hamlin Beattie, James Maxwell, James L. Orr, P. T. Hayne, L. W. Parker, L. O. Patterson and S. S. Crittenden, vestrymen. Its membership is about 350, and that of St. Andrews about 50.

The following history of the First Baptist church, the second one organized in the village of Greenville is kindly furnished me by Col. Hoyt, of our city:

#### THE FIRST BAPTIST CHURCH OF GREENVILLE.

"The Greenville Baptist church" was constituted November 2, 1831, with ten members, one male and nine females. A house of worship for the Baptist denomination was built in 1826, and in 1824 the lot on which it was built had been deeded for this purpose by Vardry McBee, then a resident of Lincoln county, N. C. The lot was 120 feet square on Avenue street (now McBee avenue) to the boundary line of the village. The deed was made to Baylis J. Earle, Jeremiah Cleveland, Sr., Richard Thruston, Richard Harrison and George Fleming as trustees for the Baptist denomination, and seven years afterwards the church was organized, when the lot passed into its possession.

The church was attached to the Saluda Association in 1832, and in 1834 joined the Tyger River Association, which was dissolved in 1875, and the Greenville Association was organized, of which the church is now a constituent member.

Rev. Sanford Vandiver, of Anderson, was the first regular supply, followed by Rev. S. Gibson, of Greenville. Rev. A. M. Spalding was the first pastor from 1836 to 1844. Dr. J. C. Furman was pastor in 1853, and again from 1871 to 1875. Dr. Richard Furman served from 1854 to 1862, and during his pastorate the present house of worship was built. Other pastors are as follows: W. D. Thomas, 1863-1871; J. C. Hiden, 1875-1879; Chas. Manly, 1880-1881; W. H. Strickland, 1882-1883; J. A. Mundy, 1883-1893; C. S. Gardner, 1894-1901; Z. T. Cody, 1901-

Chas. J. Elford was superintendent of the Sunday school from 1844 until his death in May, 1867. Other superintendents were G. E.

Elford, Julius C Smith, R. S. Morgan, G. G. Wells and D. C. Durham. The Southern Baptist Convention met with this church in May, 1882. A parsonage was bought in that year, and in 1884 a chapel was built on Camperdown Hill, which became the house of worship for the Riverside church. Other churches being organized the name of this church was changed in December, 1890, to "The First Baptist church of Greenville."

Dr. J. C. Furman, twice pastor and for nearly forty years identified with the church, laid down his armor on the 3rd of March, 1891.

Dr. C. H. Judson has been a deacon of the church for fifty years and served as treasurer for twenty-three years. D. T. Smith has served as clerk for thirty-three years. Seventeen pastors and twenty-six deacons is the record for 72 years, indicating long service on the part of pastors and deacons.

Since its organization there have been connected with the church in various ways (not including colored members) about 2,500 members, one-half of whom joined by baptism. The membership in 1903 is 650.

James A. Hoyt.

## OUR CEMETERIES.

Nothing indicates more fully the advancement of a community in civilization and refinement than its reverence for the dead, and the care it bestows upon their last resting places.

Greenville has two beautiful cemeteries, well cared for and protected, where its dead of three-fourths of a century now repose. The oldest by a few years is Springwood, which was opened as a public burying ground in 1829. It comprised but one acre at first, which was deeded in that year by Mr. F. H. McLeod, then living at the Mrs. S. A. Coxe place: "To the County Commissioners of Greenville County, for a burial place for the citizens of the village of Greenville and its vicinity." The city council have long since very wisely taken charge of, and at various times added to it, until there seems today ample acres, both there and in the colored cemetery adjoining, for our dead of many years to come.

Several graves were already upon this one acre when it was deeded by Mr. McLeod. The same property was the residence of Chancellor Waddy Thompson in 1812. During that year his mother-in-law, the wife of Col. James Williams, a gallant officer of the Revolutionary war, was buried there, aged 60, as her tombstone attests today, being the oldest grave in the city. From a family burying ground it became a public one, but the family plot remains the same. Chancellor Thompson, one of Greenville's earliest distinguished dead, died in 1845, aged 76, and is buried here.

The Episcopal cemetery, which is now a lovely city of dead, was originally two acres deeded by Mr. Edward Croft, and afterwards given by him to the church in 1835. On the tombstone of my mother, Mrs. Sarah M. Crittenden, who died on the 4th of July, 1835, and which is close under the walls of the present church, is now inscribed: "She occupies the first grave in this consecrated burying ground."

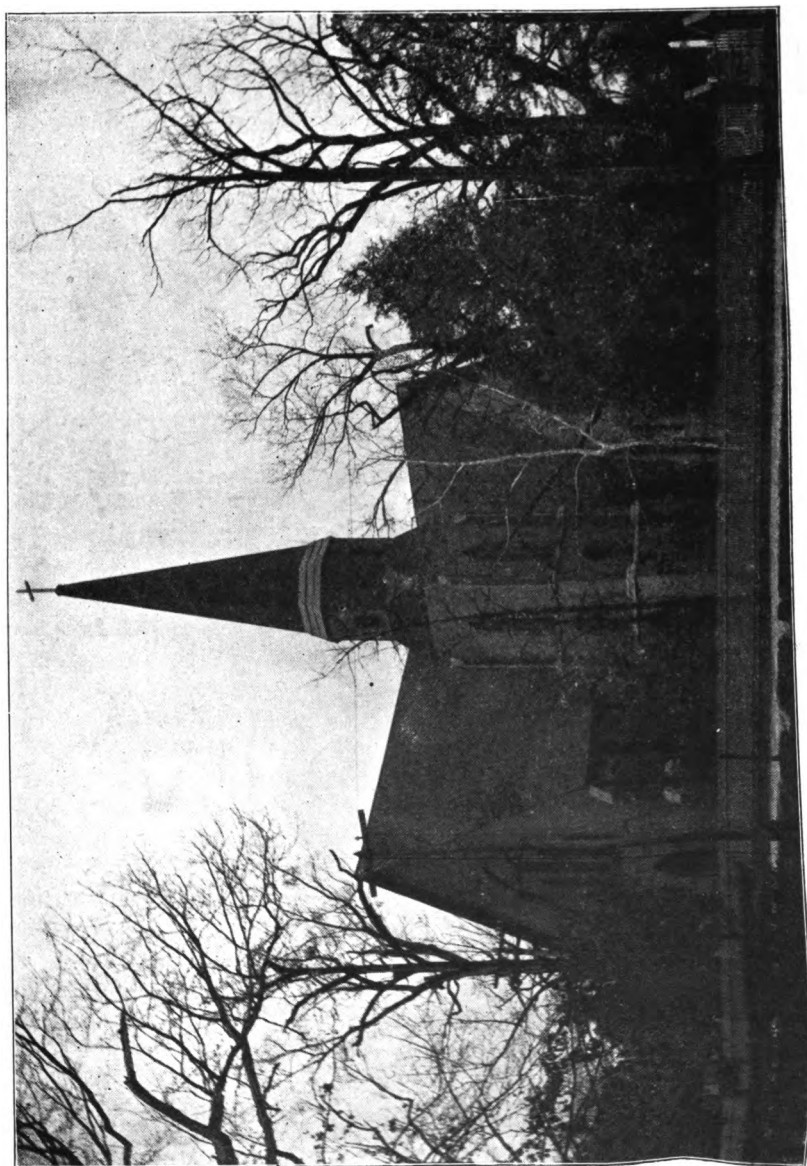
'As a boy six years of age I remember well that the grave was beneath a thriving young tree about twelve feet in height and in full foliage. I have lived to see this young sycamore tree grow and mature to a tree forty or fifty feet in height, and then crumble and decay, until there remains today but a few handfull of mould to mark the spot where it grew.

Next to the writer probably Mrs. Caroline Mauldin, mother of Mr. Samuel and Governor Mauldin, can claim the longest residence in Greenville. She delights yet to tell of her school girl days at the old Female Academy in 1835 and 1836, when she boarded with a merry crowd of school girls at Mrs. Sloan's, in the old residence which has been lately moved back from the public square by Mr. J. P. Miller. This was a favorite boarding place for girls from a distance in those days. Her father, Mr. Robert McHardy had emigrated from Scotland to St. Augustine, Florida, where he left a large estate in lands when he died. As her guardian Judge O'Neal sent her from Newberry to the famous old academy and the delightful climate of Greenville. Two years afterwards she married Mr. Samuel Mauldin and for many years lived at the old homestead, above where the Hudson & Jordan store now is. Her memory is remarkably bright and her conversation very interesting of the "long ago" in Greenville. Her brother, John B. McHardy, was an admiral in the British navy. While in Florida he was elected by the Seminole Indians, and remained their chief two years, living among them. Afterwards he returned to the seas. Governor Mauldin met some of his descendants while traveling in Scotland last summer, among them one of his sons, who is a physician in the Royal Hospital in London.

#### DR CHICK.

Dr. Burrell Chick, from whom the famous mineral spring in our county takes its name, moved to Greenville from Newberry in 1825. He was originally from Virginia, and a man of education and wealth. He bought first some lands in the country, and afterwards, in 1830, one acre from Mr. McBee on Buncombe street, where stood for many years the old Chick mansion which was lately torn down by Mr. P. D. Gilreath the present owner. Hearing of remarkable cures said to have been effected by the waters of this comparatively unknown spring he caused an analysis to be made and quickly bought the property from Mr. Crowder, the owner. The hotel he put up was soon thronged with visitors and Chick Springs at once became famous. The hills around were also dotted with cottages occupied by families attracted entirely by the medicinal qualities of the water. It is now seventy-five years that its virtues have been tested and doubtless they equal those of the more widely advertised waters of the most famous springs of this country or Europe.

As a boy the writer was one of the "cabiners" who thronged the hills around Chick Springs, and they were even more famous then than now.



CHRIST CHURCH (Episcopal)



## BUNCOMBE STREET METHODIST CHURCH.

This is the parent church of Methodism in Greenville. On October 11th, 1832, Vardry McBee, in consideration of one dollar, deeded to Rev. James Douthett, Thomas Hutchings and others, trustees, the lot on which the old Methodist church still stands. The deed reads: "100 by 120 feet of ground on Coffee street for a Methodist Episcopal Church, to be erected near the village of Greenville on the eastern boundary of said village."

In 1834 the church was organized with six members, viz: Mr. Darby and wife (parents of Rev. O. A. Darby), Mrs. Hoke, Mrs. Self, Mrs. Servis and Mrs. Mariah Turpin. An old record says: "They had preaching regularly by the Greenville Circuit preachers and were under their pastoral care until 1841 when it was separated from the circuit as a station, and put under the pastoral oversight of Rev. W. P. Mouzon, their first stationed preacher." Methodism flourished in the early days of Greenville, and has had a steady and sturdy growth ever since. In the boyhood of the writer it was the most popular church in the village, and he well remembers the crowded audiences that were attracted to the old church by the powerful sermons of "Uncle Tommy Hutchings," Mouzon, Moody, and others. Another attraction, particularly on Sunday nights, was that most of the school girls attending the Female Academy and boarding in the village attended that church, and as a natural consequence, the young men did also.

Many strong and able men have since then preached in both the old and the new church, which has been built on Buncombe Street. The latter is a handsome and commodious building now, although the means are already provided for making extensive improvements upon it. It is now under the able and acceptable pastoral care of Rev. C. B. Smith, with a membership of 435, although the parent church of two offshoots of vigorous growth, St. Paul's, of West Greenville, and Hampton Avenue church. The present officers are: Sunday school superintendent, John C. Orr; board of stewards, J. A. McCullough, chairman; Frank Nichols, treasurer; W. D. Browning, W. C. Beacham, J. C. Orr, J. W. Lipscomb, A. K. Park, Monroe Pickens, J. T. Austin, J. T. Arnold, M. B. Leach, W. K. Grant, S. M. Reynolds, J. P. Carpenter. Board of trustees: J. T. Bramlett, chairman; R. F. White, C. A. Parkins, J. M. Jordan, J. F. Carpenter, Frank Nichols, W. C. Beacham, J. W. Lipscomb, J. A. McCullough. President Epworth League, Monroe Pickens.

## MY EARLIEST RECOLLECTION OF GREENVILLE.

My memory goes back to about 1835 in the history of our city, and the first thing that strikes me in relation to it is, that there were formerly much more of up hill and down hill than now. There has been a constant leveling or grading going on during the last sixty years.

On Main street, as I remember, it was like going up a pretty steep hill from the flat in front of the City National Bank to the intersec-

tion of Washington street; while going down Main street and across the river on the old foot log, and up the other hill by the path which led across the highest eminence, now close by the eastern end of Chicora College, was a severe exercise in walking.

The only building then upon all that beautiful property between Main street and River street, on which is located Chicora College was the little log house of the miller, upon the very apex of the hill. This was occupied by successive millers of the old McBee mill. Notably by Maj. Elias Alexander, a brother of Mrs. Vardry McBee, an old bachelor, and a quaint and humorous, and universally beloved old character of early Greenville. His tall and unique figure, generally in his white miller's suit, was often seen upon the streets either walking or upon his ambling pony. After him it was occupied for many years by Willis Taff, whom as a boy, I thought to be a giant in size, and though it was an old saying that "the dust of an honest miller's coat would cure any disease," he had always the reputation of being an honest miller.

The distance, "across the river." in old parlance, is very much shortened by the regular grade of the street, and by the high bridge over Reedy river. The first bridge I can remember was a substantial foot log. This was twice replaced, in successive years, by foot bridges, the abutments of which are still to be seen a little above the present structure. But it was in the administration of Mr. Thomas C. Gower as mayor of the town that the present bridge was built. It was opposed by many at the time, upon the ground of the expense involved, and indeed was a main issue in one of the municipal elections, but Mr. Gower carried his point, and his judgment has since been amply vindicated. The saving in time, labor, and wear and tear of vehicles, by the change from the old fashioned way of fording the river, is probably equal to the cost of the bridge in any one year. It was called Gower's bridge for many years and is still an honorable monument to his memory. It was required to be raised several years ago to allow the engines of the "Swamp Rabbitt" Railroad to pass under.

The only houses on Pendleton street, or the Pendleton road, as we then called it, were perhaps two or three one-story buildings about where the railroad crossing now is, and then the residence of Mrs. Susa B. McCall, afterwards owned by Col. T. Edwin Ware, and now the residence of his son, Mr. Henry Ware. This was then a beautiful place surrounded by broad acres (not less than 30), and spreading oaks, overlooking the village, with a commanding view of the mountains on the west and a wide sweep of frontage on the east. Mrs. McCall, who was the mother of Mrs. Governor Perry, was among the large number of families from Charleston and the low country who were early attracted to Greenville by its healthful and invigorating climate.

Mr. Whitefoord Smith, father of the celebrated Methodist divine, who was also once a citizen of Greenville, lived many years ago just beyond Mrs. McCall's, at the Judge Douthit place, which he first settled. A little further on was the residence of Mr. Luther M. Mc-

Bee, father of Mr. Alex. and Mr. L. M. McBee of our city, which was burned several years ago. Still further on in the same neighborhood on the valuable farm where Mr. and Mrs. John A. Honor reside, they lived for many years two maiden ladies, Misses Anna and Charlotte Alston, from the low country. They were relatives of Lemuel J. Alston, the founder of Pleasantburg.

The handsome place of Mr. Geo. A. Norwood, on the Pendleton road in the same neighborhood, was settled afterwards. It was formerly the residence of Rev. Dr. E. T. Buist, an able divine of the Presbyterian church, and former pastor of the First church built by that denomination in Greenville.

These were the only houses I remember between the Pendleton road and Reedy river. There were no streets, only the unbroken woods and the great cane brake along the river. It was a great pasture, owned by Mr. McBee, and seemed to me illimitable, for I had never been to the end of it, though, as a boy, I often turned "our cows" in at the big gate that stood at about the intersection of Rhett street with River street.

On the Augusta road, now Augusta street, I remember as standing where it now stands, and did before my recollection, the Doctor Richard Harrison house on the knoll this side of the G. & C. R. R. track. It was lately the property of the Geo. Heldman estate. Dr. Harrison was the first physician of Greenville and at one time took care of the health of the whole village. He married a daughter of Chancellor Waddy Thompson and died before my recollection. His son, James Harrison and his handsome daughters were grown when I was a boy and I remember when one of them married Mr. Sam Earle, brother of Judge Baylis Earle. The beautiful place of Mrs. Mary Cleveland was then the residence of Tandy Walker and his accomplished wife. He was a very early settler in Greenville, a gentleman of the highest character, lawyer, and member of the legislature. She was a daughter of Col. William Tony, who built the Mansion House, and was a leader in Greenville society sixty years ago. Often, as I grew up, have I enjoyed the delightful parties she gave, always with an elegant supper and champagne, and dancing in the wide old hall that is still there.

The adjoining residence of Mr. H. C. Markley was built by Mr. Eben Gower, a former resident of Greenville, in 1858. A former residence of Chancellor Thompson stood just across the G. & C. R. R. from Mr. Markley's at my earliest recollection. With seven acres of land, it was bought by Mr. Nathan Whitmire some fifty years ago and the cottage of Judge Thompson is now a part of the building he then erected. The brick house just beyond, now the home of Mrs. Annie P. Thruston, was built by Mr. Willis Benson about the same time. These were all the buildings on the Augusta road and near the village at that period until you reached, at a mile from the court house, the two noted residences of Mrs. Robert Earle, now the Cagle place, and the opposite residence of Capt. J. Wesley Brooks, now owned by Capt. O. P. Mills.

The foundations of the buildings for Furman University were laid

in 1852, which seemed to be an epoch making year in the history of Greenville. Certainly no event in its history has contributed more to its prosperity, and to its fame as a literary and educational centre than the location here of that institution, and the residence among us of the long line of distinguished professors who have for fifty years been connected with it.

In leaving the West End of Greenville I will say it is a close contention between two of its most honored citizens which can claim the longest citizenship there. Mr. J. F. Carpenter and Capt. Sam Stradley, both came about the lucky year 1852. Mr. Carpenter still lives in the house he bought that year from Mr. Lynn Watson, who built it, among the first on Pendleton street. Capt. Stradley was, next to Mr. Feaster, the first agent of the G. & C. R. R. in Greenville. He was afterwards for many years in mercantile business and was mayor of the city for two terms.

Coming back to the east side of the river I find I must go into detail less or my account of old Greenville will never be finished. The Greenville Coach Factory, Mr. H. C. Markley, has with its progressive improvements stood at this end of the bridge for full fifty years. Under the successive firms of Gower and Cox, Gower, Cox and Markley, and now H. C. Markley, it has stood the vicissitudes of half a century. During all that time it has been a busy hive of industry and an exemplar of the highest methods of doing business.

Coming up the west side of Main street the buildings now standing that I remember sixty-five years ago are, first: The old residence adjoining the Coach Factory, then occupied by Mrs. Cox, the mother of Mr. T. M. Cox, formerly one of Greenville's notable citizens, and looking then much as it does today. Above, on the same block, were no houses until you came to the corner, where was a dark, unpainted old two story wooden building, occupied by Mr. Ben. F. Horton, the principal bricklayer of the village.

On the corner where the U. S. Court House stands was a wood shop occupied at one time, when I was a boy, by "Uncle Abe Willimon," who was liked by all the boys, and who was, I think, ancestor of all the Willimons still living among us.

Col. David Hoke's residence came next on the same lot, as he owned most of the square. It was a two story structure that was burned during the fifties, and replaced by the building that was removed to make way for the U. S. Court House. Col. David Hoke was a busy and stirring figure about the public square for many years. He was Clerk of the Court and Sheriff for several terms, and enjoyed great popularity up to the time of his death, which occurred in 1865.

The Mansion House was standing when I was born, having been built in 1824. It has the same front except the wing next to the court house has been added, and the Carpenter drug store end built. Col. Tony gave the exorbitant price, for that day, of \$5,000 for the lot upon which it is built, or rather the two lots, Nos. 7 and 8, on the Alston plat. He bought from Mr. Thomas Crayton in 1822. My father bought it from Col. Tony in 1830. He kept it until the death of my

mother, in 1835, when he sold it to John T. Coleman for \$10,500. He gave \$10,000 for it and I have often heard him say that he made the money to pay for it in the five years. He also owned and kept as a hotel the building on the opposite side of the street afterwards called the Carolina Hotel. Both of these buildings were often full during the summer months with low country boarders, mostly families from this and other States, who came regularly to spend their summers in Greenville. They came generally in their own carriages, often four-horse coaches, with baggage wagons and out riders, sometimes numbering eight or ten horses to one family. There were three lines of stage coaches then, each arriving three times a week from Augusta, Columbia and Asheville. The drivers would blow their horns at the head of Main street, then dash down gallantly, four in hand, and turn with a grand sweep in front of the Mansion House. There were two other good hotels kept in the village, Long's and Ligon's, besides the Kentucky and Tennessee Inn, for drovers mostly, was where the City Railway Company have their offices on Main street.

Greenville was then not only a place of resort during the summer months, but a thoroughfare of travel from the west during the winter. Drove of horses, mules and hogs from Tennessee and Kentucky poured through the Saluda gap, down the Buncombe road to Greenville, and from this point were distributed through the State. Every five or six miles along the Buncombe road, and also below Greenville, were taverns or houses of entertainment, where many fortunes have been made from this year round travel. The old houses are still standing many of them, but their customers and their prestige have departed.

Asheville and Spartanburg were not known in those days as resorts. Chick Springs was popular, so that it, with Greenville, Flat Rock, the Warm Springs and Deaver's Springs, of North Carolina, were the fashionable places during the summer months. It was through the influence in the legislature of the low country visitors to Greenville and Flat Rock that the State road was built through this county across the mountains at Saluda Gap.

McBee's Hall that stood on the corner of Main street and McBee avenue was a comparatively recent structure, though it would now be considered old by the present generation. It was built in 1849 by L. B. Cline, contractor, and burned down in 1861. It was a favorite old hall in its day where balls, religious services, church fairs and other public meetings were accustomed to be held. The ground on which it stood with its imposing colonade row, is now occupied by the drug store of Mr. Tom Sloan and the grocery store of the Pearson-Bates-Griffin Co. The opera house built upon the same site by Capt. J. W. Cagle, was also burned in 1879, when just completed and but one performance had been held in it. Two negroes were convicted of burning it and hung in the jail yard for the offence.

About where the Big Bee Hive, Sturdivant & Co., stands was a store seventy years ago that was unique even then, and in style and plan the very opposite of the level, wide vestibuled entrances adopted now. It was built by Mr. McBee and occupied by McBee &

Irvine as a general dry goods store. It was of brick and two stories. Its peculiarity was that it was set back several feet from the sidewalk, and to get in it was necessary to climb three or four massive stone steps. Close by the front door stood one of the giant sycamore trees, at least four feet in diameter, that one lined both sides of McBee avenue.

Next door above was the residence of Rev. John M. Roberts, with a flower garden in front of it, and next above it, where the granite front of Barr & Co. stands, was for many years the old wooden store of J. M. Roberts & Co., afterwards Roberts & Duncan. Above this to the corner is the property long owned by Mr. Samuel Mauldin, and now by his son, Hon. W. L. Mauldin. Sixty years ago the residence was back from the street above the site of the Hudson & Jordan store, with the usual flower yard in front. The two story frame building, lately burned, on the corner of Washington and Richardson streets, was one of the old stores of Greenville and was occupied by S. Mauldin & Co. on this corner. Mr. Joab Mauldin, his brother, being his partner. My first recollection of the corner above, on Washington street; now occupied by Messrs. Smith & Bristow, was as an old hotel with a high piazza along Main street. It belonged to Mrs. Rowland, was kept by Blackman Ligon and was a favorite place for celebrations of Fourth of July, with big dinners and big speeches; sometimes by distinguished men. There were several stores and shops on this square, all wooden. Turpin & Powers (Maj. J. M. A. Turpin and Philip Powers being the firm), were above the centre. Just above them was the dry goods firm of Greenway & Beattie, one of the leading stores of the village. Mr. Greenway I never remember to have seen, but his partner was the well remembered Mr. F. F. Beattie, father of Mr. Hamlin and Mr. John E. Beattie. The firm name was also Beattie & Hamlin at one time, and afterwards Beattie & Rowland. Major John Hamlin was a brother of Mrs. Beattie, as was Mr. William T. Rowland—both former partners. Above Greenway & Beattie, the next notable place on that side of Main street was Cauble's blacksmith shop, which stood as long ago as I can remember, on the corner of Coffee and Main streets, the present stand of Finlay Bros. This was always a busy corner. With ample room in rear of his shop where long racks were put up to which the horses of his customers were hitched, and for the wagons around. I suppose our old townsman Peter Cauble hammered out here a fortune of at least \$100,000 in the early days of Greenville. When the war came on in 1861 he was security on the notes of many who afterwards became insolvent, and his estate was much involved. No man has ever lived in Greenville who was more emphatically the friend of the poor man than was Uncle Peter Cauble. He walked regularly to and from his shop and to his meals at his old home still standing on lower Fall street for many years while I was a boy and a young man. One of the many anecdotes told of him was, that on one occasion Mrs. Cauble surprised him with a new coat, telling him to give his old coat to Jesse, his negro blacksmith. She remonstrated when Jesse came home wearing the new coat and his master the old one, but Mr.

Cauble replied that the old coat was just broke to be comfortable, and that he was not going to break coats for Jesse. His son William A. Cauble, was Intendant of the village in 1849. The late Henry A. Cauble was his son. He restored in great part the fortune of his father, having amassed quite a fortune and built up the present brick row upon the site of the old blacksmith shop before his death.

Across Coffee street from the blacksmith shop there stood the Mrs. Paul house, a two story frame building, that was replaced by the opera house, which in turn has just been torn down to make room for the modern stores now going up. Excepting a cottage there was nothing above on the west side of Main street except the old Hallingquist, afterwards the Douglass house, which was displaced when the whole square came into possession of Mr. Julius C. Smith, and since then the entire block has been built up. At the date of which I am writing Mr. F. H. McLeod, a wealthy planter from the low country, owned and lived at the Coxe place at the head of Main street. In early days when Chancellor Thompson owned the latter place he owned in connexion with it a large tract reaching to Richland creek, and including the Boyce Lawn property. On the east side of Main street there were no houses above North street. On the block below were the Maj. William Turpin house, the old Burnham residence, still standing, and the two story building yet on the corner of Coffee street. On the block below were several wooden stores and shops, mostly one story, until you came to the corner, now the office of the City Railway Company, where stood the old "Kentucky and Tennessee Inn," kept by David Henning, one time sheriff of the county.

On the next, or Windsor Hotel corner, stood the hotel of Capt. David Long. Below it, on the same block, were the wooden store of Long & Co., the tinshop of Benjah Dunham, and the present brick house, now remodelled, of the Misses McKay, belonging at that time to Roger Loveland, or "honest Roger," as he was called. The Cleveland mansion was built before my recollection, in 1822.

On the next square, on the west side of Main street, were all wooden buildings, and except at the two corners were but one story high. Hastie & Nicol, merchants, were on the upper corner, then the book bindery of E. R. Stokes, the bar room of Larry Saxton, a witty Irishman, the shoe shop of William John McCluney, another Irishman, and on the corner the store and residence of Dr. John Crittenden. Below the old court house on the next square were the residences of Mrs. Sloan, grandmother of the late A. Sloan Duncan and Governor Perry, with the law office of Gov. Perry, where it now stands as the law office of W. H. Irvine, Esq. The Heldman house, of brick, built by Mr. V. McBee and looking as it does today, was on the next corner. Between that and the river was the residence and blacksmith shop of Mr. David Westfield, and on the lower corner lived Mr. George B. Dyer.

On Buncombe street a few of the old houses are still left, notably the Kilgore house, now the residence of Mr. Mat. Gaines, the Attwood house, now Mr. R. William's, and the beautiful place on the

apex of the hill now owned by Rev. D. W. Key. This last is quite a historic spot having been settled about three-fourths of a century, first by Col. E. P. Jones. It was afterwards the residence of Col. Thomas P. Butler, of W. Butler Thompson, Esq., of Rev. Basil Manly, Jr., and of Mr. Isaac M. Bryan, at which time it was frequently the home of his father, the late Judge George S. Bryan.

Where Mr. Whitner Symmes lives is one of the old landmarks, and was formerly the residence of Mrs. Emily Rowland, grandmother of Mr. Hamlin Beattie. Also the place adjoining owned by the Misses Powel, where their father, Mr. Thomas Powell, a highly respected old Englishman, settled about 1830.

The Dickson house, on the corner in front of Mrs. A. S. Duncan's was also there at my earliest recollection as the residence of Col. Charles W. D'Oyley, father of our present old citizen, (he is a cotemporary of mine,) of the same name, and grandfather of ex-Mayor James T. Williams. The corner below was occupied by the old Chick residence, until torn down recently by our ex-Sheriff P. D. Gilreath, to make room for modern houses. It was built by Dr. Burrell Chick before my recollection. The triangular lot on which stands the Opera House, with the row of tall holly trees along Buncombe street, was owned by Mr. Joseph Headon, grandfather of the late G. G. Wells, Esq., who built before my memory, but the hollies that he set out were small bushes when I used to pass them on my way to school.

The David place, between the Buncombe and Rutherford roads, I knew as the residence of Major Elias Earle, with a long avenue leading to its front from the forks of the two roads and no other building upon all those spacious grounds between the Buncombe and Rutherford roads. The Male and Female Academy buildings, now owned by Col. Orr and Professor Towns, were then considered on the outskirts of the village. The whole square on which Dr. T. T. Earle now lives was owned by Mr. J. H. J. Service, with the dwelling about the center of it. The beautiful hill since known as Boyce's Lawn was crowned by the old colonial home of General Waddy Thompson, former member of Congress and Minister to Mexico. Opposite was the residence of Mr. Edward Croft, and the present residence of Mr. John E. Beattie was the home of his father, F. F. Beattie, Esq. Thus are scattered all over the city a few of the landmarks of seventy years ago, the great majority of course having been displaced or torn down as the years rolled on.

The old Methodist church, on the corner of Church and Coffee street was then the fashionable or at least the popular church. McBee avenue was the first of the side streets to have notable residents. Washington Earle and Doctor William Robinson, with the office of Robinson & Earle (the late Dr. M. B. Earle), were on the south side about the Dorroh, now Mrs. Cleveland, lot. Where the First Baptist church stands lived Judge Gantt and his widowed daughter, Mrs. Hay. In much earlier times this lot was the home of Mr. John Robinson, father of Mrs. Annie L. Briggs, of our city. The large locust trees that adorn the church yard were planted by Col. C. J. Elford.



Dr. C. H. JUDSON.  
President pro tem Furman University.



They were hauled for him by Mr. James B. Ligon, of Hampton avenue, who was then a youth. At the foot of the hill on West avenue was McBee's big gate, hung upon granite posts, as were all the gates leading to the great plantation. The W. G. McDavid place on the north side of the avenue, as well as the old Thruston place adjoining it, look as they did when I was a boy. Hon. William L. Yancy and Capt. William Choice are two men of note who have lived at the McDavid place, and Esquire Richard Thruston, an early and prominent citizen and magistrate, lived many years at the latter place.

On east McBee avenue Doctor Thomas B. Williams, grandfather of former Mayor Williams, owned the whole of the first square on the south side, and lived in the centre of it in a grove of great oaks, where there are now a dozen residences. His gate came out near the old Baptist church which stood in the middle of the avenue at the foot of Irvine street. Rev. A. M. Spalding, the first stationed Baptist minister of Greenville, lived near by on the lot upon which stands the W. C. Humphrey house, the present Club House of the order of Elks. These were all the buildings upon this street except the houses of Major Lewis Dupree and Mr. Thomas Harrison, who lived beyond or east of the church. The old William Choice mansion, at the head of Choice avenue, has been a notable place a long time. It was built at least eighty years ago when Greenville was a famous summer resort, and many families from the low country made permanent homes here. Mr. — Bradley, a wealthy planter from Sumter county, built this one.

A well sustained Thespian Society, with theatrical exhibitions, was kept up for several years when Greenville was quite a small village. Col. C. W. D'Oyley, a gentleman of fine education and talent, was the moving spirit. Also a debating society which included the best talent and most literary citizens of the village. A Lyceum Hall was built by its members which stood upon the site now occupied by the western wing of the Greenville Female College. The last of the old debating societies, for we had several, met in the Male Academy, now added to and transformed to a modern residence by Col. Orr. This one was styled the "Tupkry Culb," and notices of the meetings published in the newspapers were headed "Attention Tupkrians." Much curiosity and discussion was elicited by these notices as to the meaning and derivation of the name, when the simple truth was, it was decided upon by the first six letters drawn from a hat where each member had deposited a letter.

The only newspaper was the Greenville Mountaineer, then published where the Whitmire & Good building stands on Buncombe street. Mr. O. H. Wells, editor and proprietor, resided on the same lot.

May day celebrations were then important features of school life in Greenville. They usually took place at the Female Academy in the grove which is still standing in front of Professor Towns' residence. The principal features were a march with music through the streets of the village by the girls all dressed in white, and the boys of the Male Academy, which was followed by crowning the queen and poeti-

cal recitations by her and her maids of honor, and an address by a chosen orator. Afterwards a feast from the tables under the shade of the trees, and the whole concluded with a merry dance in the evening. To be elected queen by her schoolmates was an honor highly prized.

Among those I first remember as "Queens of May" were, Miss Mary Long and Miss Emma Pool; also in later times, (only fifty years ago), Miss Julia Besseleau, Miss Susan B. Hoke, Miss Josephine Brooks, and Miss Sophy D'Oyley. Mr. Robert McKay generally wrote the poetry. Our late governor, and chief justice of the state, Hon. W. D. Simpson, of Laurens, was the graceful orator on one occasion when he was just admitted to the bar, and Dr. James C. Furman upon another.

At that time public baptizing was administered on Sunday afternoons in Reedy river, sometimes at the pool at the lower falls and sometimes under a large oak at the present site of Huguenot mills. The ten foot hole was near the ice mill of Mr. John B. Marshall, where a good bluff and a spring board drew crowds of village boys every summer afternoon for a plunge in Reedy river. The dense cane brakes and Mr. McBee's big fields commenced at the same place.

The old race track was then a great institution in Greenville. It always drew many blooded horses and crowds of people from the surrounding country and different parts of the state.

The half mile track included the present Southern railroad depot and parts of Washington and adjoining streets. The near way from the village for foot passengers, which I generally went, was by a path through the woods, which is now Hampton avenue, to the entrance gate.

Those were easy going days sixty or seventy years ago in Greenville in comparison with the strenuous business life of today. They were the days of the "Old South," sometimes thoughtlessly derided. But they were the days when honor and integrity among men, and modesty and virtue among women were held in the highest repute. Civilization has never developed a higher type of manhood and womanhood than were the educated classes of the south previous to the war. The poorest man could then obtain credit without a chattel mortgage, if his reputation for honesty was good. There seemed less disparity between the rich and the poor, and a more neighborly and helpful feeling between all classes, both in town and country. Teaching was then the only business women engaged in to make a livelihood. The idea was universal that it was the duty of men to make the living and of women to practice at home every wifely industry and economy to contribute to its comfort.

There seemed not to be the widespread necessity then as now upon women and girls to work outside of their homes to make a living, and praiseworthy as is the effort of every woman who seeks by honest toil, inside or outside of her home, to make an honest livelihood, the necessity that is now driving thousands of them to make it outside of their homes is to be deplored. It is, I suppose, one of the

prices we are paying for modern progress, and for our defeat by the invading armies of the north.

Of course at the time I speak of there were no railroads to Greenville. The merchants had their goods wagoned from Hamburg, which was a place of considerable importance. The price for hauling was nearly always one dollar per hundred pounds. Farmers taking cotton and other produce to Hamburg would load back with goods. Often farmers from Laurens and Abbeville would load back for Greenville. In still earlier days of Greenville, but before my recollection, goods were hauled in wagons from Philadelphia.

Mr. William B. Leary and his assistant, Mr. Stewart, were teaching the male academy at this time and Mr. Hallenquist the female. There were always pupils from a distance boarding in the village. A public library, kept in the court house, was maintained by yearly subscribers.

There were many strong men in those days, both in private and public life. Governor Perry, born in 1805, was in the prime of his young manhood and in the height of his power and influence in the county. Cols. T. P. Brockman and T. Edwin Ware senators, and Perry E. Duncan and Josiah Kilgore members of the house of representatives, were always his friends and allies. William Choice, Tandy Walker and G. F. Towns were leading members of the bar. John Watson, Esq., held the office of ordinary, now termed judge of probate, under the old tenure, "for life or good behavior," with great acceptability; the same office which was held in later years by his grandson, the much loved Judge Samuel J. Douthit.

Among the highly respected merchants and business men of the village then were, Col. Benajah Dunham, Roger Loveland, Samuel and Joab Mauldin, F. F. Beattie, John M. and T. B. Roberts, Dr. O. B. and E. S. Irvine, Mr. John Markley, T. M. Cox, Wm. H. Watson and Alexander Nicol. The physicians were Doctors William Robinson, M. B. Earle, A.B. Crook and W. P. Turpin.

#### MILFORD NEIGHBORHOOD ABOUT 1840.

Sixty years ago when much of our best society was to be found in country neighborhoods, there gathered in the neighborhood of old Milford church, fourteen miles north of Greenville, a notable settlement of intelligent and refined, as well as thrifty and industrious farmers. It is one of the most beautiful sections of the country with South Tiger flowing between its undulating hills and fertile valleys with fair prospects of the not distant mountains.

Here Judge O'Neal bought a plantation and made his summer home about that time, attracted no less by the moral, religious and industrious character of its citizenship than by its landscape beauties and healthful climate. Among his congenial neighbors were Major Spartan Goodlett, James Nolan, William Gibson, Wesley Gilreath, A. T. Reese, Washington Taylor, James Bomar and Dr. Caldwell. To illustrate the industry of that period and section, it is told of Wesley Gilreath that upon one occasion having a security debt to pay he applied

to Captain Cleveland, the money lender of the village, to borrow the money. The captain replied, "I don't know much of your circumstances, but you can get the money. Any man who plows around his corn in the day time and breaks out the middles by moonlight I am not afraid to trust." He was the father of P. D. and Belton Gilreath, and has numerous descendants in the county.

### FIRST PRESBYTERIANS IN GREENVILLE.

The First Presbyterian church in Greenville was organized in 1848 with eighteen members, and Rev. S. S. Gaillard as pastor. Their first meetings were in the old court house and other places until on July 24, 1850, Vardry McBee deeded to Whiteford Smith, John Adams and L. B. Cline, trustees, the lot 200x73 feet on the corner of Washington and Richardson streets, where their handsome church edifice now stands. This was erected in 1882 at a cost of \$25,000, the old church having been torn down for that purpose. The membership is now 482, under the pastoral care of Rev. T. W. Sloan, one of the most gifted preachers in our city. Elders: T. H. Stall, Dr. C. A. Simpson, G. D. Barr, J. P. Miller, C. E. Graham, M. F. Ansel, E. L. Hughes, H. W. Cely, G. W. Taylor, J. A. Russell, T. L. Woodside. Deacons: Avery Patton, T. W. Barr, L. L. Barr, J. F. Mitchell, A. G. Gower, W. P. Conyers, R. L. Graham, J. T. Woodside, R. K. Adams, T. C. Stewart, B. A. Morgan, H. T. Morgan, H. T. Poe. Clerk of the session, G. W. Taylor; treasurer, R. L. Graham.

The Second Presbyterian church, situated in West Greenville, is a strong and influential offshoot of the first church. It was organized November 28, 1893, and has a membership of 146.

Rev. G. G. Mayes is the popular and efficient pastor, with the following officers: Elders—R. E. Allen, Frank Hammond, O. P. Mills, J. C. Bailey, E. G. Mallard, James F. Mackey. Deacons—A. H. Dean, T. J. Seyle, H. W. Allen, J. H. Burdette, J. C. McCall.

### FURMAN UNIVERSITY.

The following historical sketch of Furman University has been kindly furnished me by Professor Cook, of the faculty:

Furman University is situated on the wooded height in West Greenville, facing Main street. The site of the institution was secured from that wealthy and public spirited citizen Vardry McBee, who did so much to lay broad foundations for the Mountain city. Furman was opened in 1851 at the present site and was an evolution of the Furman academy established in Edgefield in 1827 and removed two years later to the high hills of Santee. Here as a theological school it continued till the close of 1835, when it was closed and removed to Fairfield, where it embraced in its curriculum English, classical and theological courses in connection with a manual labor school. In 1844 Dr. James C. Furman became president and had associated with him Drs. Peter C. Edwards and James S. Mims. About the middle of the century, Dr. Furman was released from the

school room and was successful, with the excellent help of others, in raising \$100,000 in order to establish Furman university. In 1852, Dr. C. H. Judson entered the faculty and was one of the building committee which erected the main university building. The original plan contemplated English, classical, scientific, theological, medical and law departments, but the war prevented its full realization. In 1859 the theological department became the Southern Baptist Theological seminary, which is now at Louisville, Ky.

Dr. Furman remained president until 1881, when he was succeeded by Dr. Manly. During his administration, which closed in 1897, the endowment grew from \$22,000 to about \$80,000, and the students from 60 to nearly 200. He was succeeded by Dr. A. P. Montague, who continued at the helm until mid-summer, 1902. In his brief, stirring term students attended in larger numbers, a fitting school was built and also a large dormitory and an elegant auditorium. The succeeding year, just closing, found the venerable Dr. Judson acting as president, after holding a professorship covering fifty years. He enjoyed and received the respect of the students and the hearty support of the faculty. In the half century that has passed, Furman has stood for sound scholarship and good citizenship. The young men who have gone out from her walls have served their country as patriots, have filled many private and public positions of honor and trust with credit to themselves and reflected honor upon their alma mater.

Situated in the Piedmont section, where health and natural advantages are inviting a large population, Furman faces the future with large visions of usefulness. With a growing constituency and endowment, the future of the school is as bright in promise as the realities of the past have been glorious.

Since the above was written Dr. Edwin M. Poteat, a native of North Carolina, has been elected president of Furman university.

Dr. Poteat is an able, scholarly and cultivated gentleman who has had the pastoral care and filled the pulpits of churches in the cities of Philadelphia and New Haven.

The endowment of the university is to be increased \$100,000 this year.

H. T. Cook.

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## SOME NOTABLE CITIZENS.

### GOVERNOR PERRY.

One of the great men produced by old Pendleton district, formerly embracing Anderson, Pickens and Oconee counties, was Governor B. F. Perry, who for sixty years was a citizen of Greenville. He came in 1824, when Greenville had about five hundred inhabitants, and he was a youth of nineteen years. He commenced his long and honorable career by reading law with Judge Baylis J. Earle, and soon afterwards became editor of the Mountaineer, which he edited in the stormy days of nullification in 1832-33. He boarded at the Mansion House with my father several years when I was a boy, and

I well remember his imposing figure then, and that of Judge Earle, who also boarded there at the same time. His integrity, independence and ability were never questioned. He filled many important offices and by a narrow margin missed filling several others. When twenty-nine years of age he lost by sixty votes an election to Congress against the brilliant Warren R. Davis, of Pendleton. He was elected to the United States Senate after the war, but with other patriotic southerners was refused his seat by that body. His last official position was provisional governor of South Carolina under appointment of President Andrew Johnson, in which he rendered valuable services to the state.

While he won distinction and achieved greatness in the public eye by high and noble qualities, it was the softer and gentler attributes of his character, unsuspected by many, that constituted him a loving tender and affectionate husband.

In 1837 he married Miss Elizabeth F. McCall, a niece of General Robert Y. Hayne. He was thirty-one and she eighteen when he was introduced to her (as he tells us in one of his letters to his wife), in the drawing room of the Mansion House, now the office and sitting room of that hotel. The same evening they took a walk to the "Falls," for he also writes her, "but no place fills my heart with more delightful emotions than "Reedy Falls." It was on that high cliff on a lovely moonlight night that I first felt that I loved you: It was as you may remember the evening of my introduction to you. We stood face to face on the rock listening to music of the guitar mingling its soft sounds with the dashing waters beneath." How many others since that moonlight night seventy years ago have felt the magic spell of music and love and dashing waters upon that same well nigh sacred spot of Greenville? Mrs. Perry through her long life proved herself well worthy of the love she then inspired.

#### DR. WILLIAM BUTLER.

Dr. William Butler, formerly member of Congress, and one of the most prominent citizens of Greenville, was early attracted by the delightful climate and pleasant surroundings of the little village and moved from Edgefield to Greenville about 1824. Having been surgeon in the United States navy, he became acquainted with and married a sister of Commodore Oliver H. Perry, the hero of the battle of Lake Erie, who was then residing at Newport, R. I. Shortly afterwards he resigned from the navy and together with Col. Thomas O. Lowndes came to Greenville. They settled on the two beautiful and adjoining eminences four miles east of the village, since known as Chestnut Hill and Lowndes Hill. Dr. Butler resided here many years rearing a large family. In my school days I remember there was always a one horse wagon load of the boys, among them Gen. M. C. Butler and Col. William Butler, of our city, who came in every morning to the old academy school while it was under Mr. Leary. Dr. Butler was a gentleman of fine culture and ability. He was elected to congress as an old line Whig in 1840 at the time General

Harrison, "Old Tippecanoe," was elected president. Many prominent men in this state were then Whigs, among them Wm. C. Preston, Waddy Thompson and others. Dr. Butler removed to Arkansas, where he died many years ago. The old homestead was burned during the war, and the farm is now owned by Mr. G. M. Wilkins. Mrs Butler spent her last years in Greenville where she enjoyed an honored and highly revered old age. She was one of the founders of the first Episcopal church built here, which was in 1826.

#### DR. JAMES C. FURMAN.

Among the men of eminence, learning and ability who have become citizens of Greenville on account of the location in our midst of Furman university, the name of none stands out more conspicuously than that of James C. Furman.

For full forty years until his death, March 3, 1891, he was recognized by all classes and by all denominations as an important factor in the moral and religious growth of our community, and as a leader in the higher realms of thought. Gentle and persuasive in his manner, with benevolence written upon his countenance, there dwelt within his frail body the heart of a lion to resist wrong and to uphold the right. He was the honored president of Furman University from 1844 until 1881, and his name and fame will ever be associated with that institution. He was eighty-one years of age at his death.

#### DR. E. T. BUIST.

There died in Greenville in 1877 a gentleman of marked ability, of broad culture and great benevolence of character, who exercised great influence in the upbuilding of the religious and material welfare of this section of country. This was Dr. E. T. Buist who, a native of Charleston, was allured, as many others have been by the fine climate, pure water and health giving breezes of Greenville, and removed here in 1836. He bought land from Gen. Waddy Thompson and built on the beautiful eminence two miles from the village on the Spartanburg road, where he resided many years. He was an able and scholarly minister of the gospel, serving as pastor of the Presbyterian church at Fairview, and several others in the county. He was also president of the Laurens Female College until the commencement of the civil war when he returned to Greenville. At the time of his death he was the beloved pastor of the First Presbyterian church of this city.

#### GENERAL W. K. EASLEY.

Few men have lived in Greenville whose death was so deeply lamented by his friends and the entire community as was that of Gen. William K. Easley. He had a comparatively short but brilliant career as a member of the bar, of the legislature of South Carolina, and of the state convention of 1860. He was born in Pickens, his

father, Col. John Easley, living a few miles over the line in that county, but came in early manhood to practice his profession in Greenville. Endowed by nature with rare gifts of mind and oratory, which he cultivated with the ardor of a student, and inspired by a noble ambition, he quickly rose to the top of his profession. Possessed also of noble and generous principles he had the faculty, more than any one the writer has ever known, of attaching to himself by hooks of steel the friends with whom he associated. His personal influence with the authorities of the Air Line (now the Southern railway) had much to do with securing the location of that great artery of commerce through Greenville.

His untimely death occurred in 1870, while in Atlanta on business connected with that road. He was then only forty-five years of age.

### THE COLLEGES OF GREENVILLE.

All the citizens of Greenville take a pride and interest in the colleges of our city. From the old academies of 1819 have evolved the four higher institutions of learning that are now the crowning feature of our mountain city.

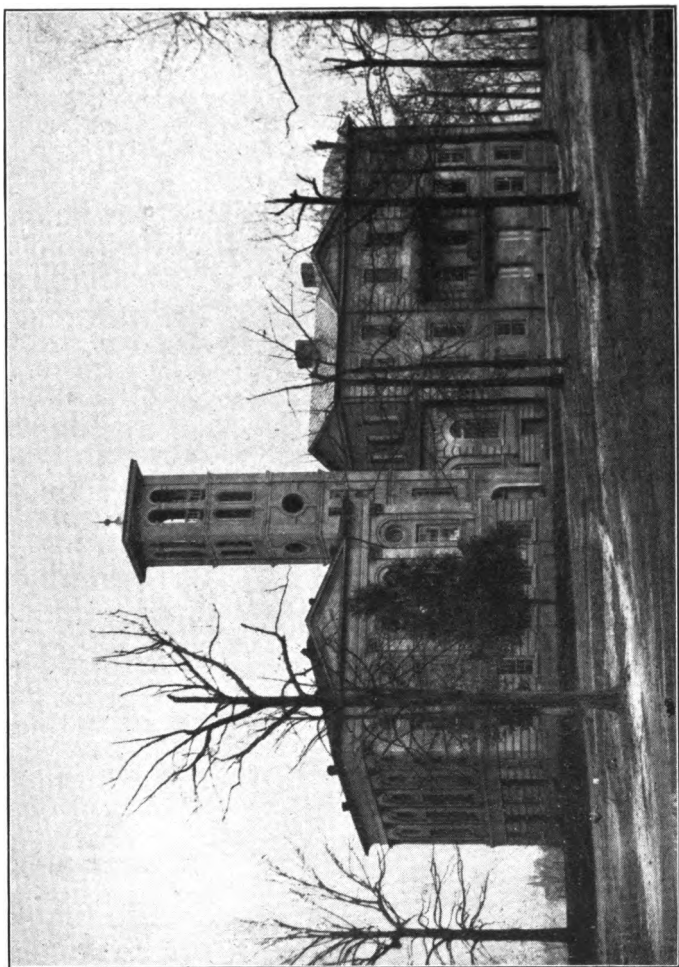
The healthful and delightful climate and pleasant surroundings of Greenville had much to do with the success of those old academies eighty years ago when private houses throughout the village were filled with students, girls and boys, from Florida, Alabama and as far south as Louisiana, besides those from the middle and lower parts of this state.

Doubtless the same causes have been potent influences to establish these higher institutions in Greenville and to contribute in a large measure to their success.

Furman University and the Greenville Female College have already been spoken of. Both are under the control of the Baptist State Convention of South Carolina and are twin objects of its care and solicitude. I remember listening to the discussion during a meeting of that convention over fifty years ago in the old Baptist church, then located in the middle of the street on East McBee avenue, with regard to the location of the female college in Greenville. Several towns in the state were contending for it.

Hon. J. P. Reed, of Anderson, warmly advocated its location in that town. He urged that Greenville already had Furman University and that it was objectionable to have the girls' college in the same place, because, he said, the minds of the students of both institutions would be distracted from their studies by such proximity. "Gentlemen may say what they please," he exclaimed in winding up his speech, "but you can not lock up the chambers of the human heart." The writer has never heard this objection since, although, no doubt, many happy marriages have occurred between students of the two institutions owing to the "proximity" during the past half century.

Chicora College, with its imposing buildings crowns the height of McBee's lawn, nearly in the centre of the city, close by the banks



**FURMAN UNIVERSITY.**



of Reedy river, and not far from the picturesque "Falls." It is incorporated under the laws of the state and is under the auspices of the Presbyterians, though its students are numbered from all denominations.

Dr. S. R. Preston, its able president and his faculty of fourteen members of conspicuous ability, have marked a great success since the founding of the college now only eight years since it was incorporated as "The Presbyterian Seminary." He has a large local patronage and his ample and beautiful buildings are filled with boarding students from abroad. All Greenville wish him continued success.

Greenville College for Women, a high class and flourishing institution, is conducted by President A. S. Towns, former president of the Greenville Female College. Twenty-five years of college life as president of the two institutions gives him the seniority in point of service among the educators of the city.

A high endorsement of his methods is that he is continually educating the daughters of those who went to school to him in their youth.

### OUR NEWSPAPERS.

The newspapers of Greenville have long since been an important factor in its progress. The Mountaineer, the oldest one, has been established more than three-fourths of a century, with a long list of able editors, including Governor Perry, O. H. Wells, G. F. Towns and W. H. Campbell, and for many years under Mr. John C. Bailey as editor and proprietor. The present editor and owner, Col. James A. Hoyt, by his ability as a writer and long experience as a newspaper man, keeps the old Mountaineer up fully abreast with the times and makes it one of the best newspapers in the state.

The Daily News has been established about thirty years and has a strong hold upon the affections of our people. It is wide awake, live and progressive. Under the able management of J. F. Richardson, Esq., it always has editorial ability of high order over its columns. Messrs. A. B. Williams, W. W. Ball and J. K. Blackman, who have been its editors in late years were all men of exceptional ability, while A. M. Speights, its founder was a newspaper genius. These have a worthy successor in Mr. R. W. Simpson, Jr, its present editor.

The Evening Herald is a strong, vigorous and successful young newspaper of Greenville. Under the management of the Messrs. Brewer it has demonstrated what many people doubted, that our fast growing city can support two high class dailies. This has been accomplished by the wide-awake vim and enterprise which characterize its business methods, which also show that the Herald will be a strong force in the future of a greater Greenville.

The Baptist Courier is the able and accredited representative of the great denomination of Christians of which Greenville is the central point in the state. With a large circulation throughout this and other States, edited with conspicuous ability by Rev. A. J. S. Thomas and Mr. W. W. Keys, and firmly rooted in the affections

of an intelligent constituency it promises to grow and prosper as our city expands. With four such newspapers as the Mountaineer, the Daily News, the Evening Herald and the Baptist Courier, we have every assurance that the power of the press, the greatest lever of modern civilization, will be exerted for the continued advancement of Greenville.

## PUBLIC SCHOOLS.

Greenville is justly proud of the reputation, both at home and abroad, of her system of public schools. Professor E. L. Hughes, who has held the position of superintendent for eleven years, is now well known throughout this and other states as a thorough educator by the most advanced methods. The enrollment for the year 1902-03 was 1,736 pupils. The organization was: Board of trustees—T. Q. Donaldson, chairman; P. T. Hayne, secretary; H. J. Haynesworth, Dr. E. F. S. Rowley, L. M. McBee, J. F. Mackey. Mr. A. G. Gower has recently been elected to fill the place of Mr. McBee, who resigned.

Superintendent E. L. Hughes; principals, O. B. Martin, John Williams, D. M. Minus, Anthony Robertson, the two latter of the colored schools. Professor O. B. Martin having been elected state superintendent of education, Mr. George S. Bryan is now principal of Central school. These are assisted by a corps of twenty-eight teachers who are capable and thoroughly imbued with a spirit of emulation and love of their work. Mr. J. B. Davis is the efficient superintendent of the public schools of the county.

In 1824 Robert S. Mills says of Greenville county: "The returns of the Commissioners of free schools for the last year show \$1,039 expended, and 166 children educated."

The report of superintendent Davis for the year ending June 30, 1903, has just been filed. The number of free public schools in the county is 195, number of teachers 169, of which 71 are colored. The total attendance was 13,181, of which 4,420 were colored. The receipts were \$55,836.69 and expenditures \$47,131.40.

## CLUBS

The ladies of Greenville are well to the front in club organizations. They have several for literary and several for social objects which are supported with great spirit and success, their members comprising many of the most talented and highly educated ladies of the city. Thursday is the popular day for club meetings. Mrs. Martha Orr Patterson, of this city, has the honor of being president of the South Carolina Federation of Women's Clubs.

## OUR CLIMATE.

I have emphasized throughout these pages the salubrity and healthfulness of the climate of Greenville by quotations from old

writers and other high authorities, and by showing the preeminence it once enjoyed throughout this and other states as a summer resort. Both as a summer and as a winter resort its climatic conditions and delightful location afford advantages superior to those places, upon all sides of us, that are now reaping a rich harvest from the constantly increasing number of tourists and tide of travel from the inhospitable climates of the north and west. Mrs. Crittenden, who has been the official observer for the weather bureau at this station for fifteen years, furnishes me the following averages, or normals of temperature, and precipitation of each month at Greenville for the past ten years to December, 1901.

### TEMPERATURE.

Jan. 40.08 degrees, Feb. 40.2 March 49.07, April 57.07, May 68.0, June 74.01, July 76.4 August 77.1, September 71. 6, October 60.9, November 50.5, December 41.5; year 59.0

### PRECIPITATION.

Jan. 4.67 inches, Feb. 4.88, March 5.22, April 4.41, May 3.50, June 5.34, July 5.69, August 5.56, September 4.07, October 2.77, eNovember 3.90, December 3.20; year 53.21.

Learning that with other advantages, the towns of Aiken and Camden had experienced great increase in real estate values from the presence of these visitors, I addressed a letter of inquiry to Ex-Governor Sheppard upon the subject, to which I received the following reply:

Law Office Sheppard Bros.,

Edgefield, S. C., April 25, 1903.

Hon. S. S. Crittenden, Greenville, S. C.:

My Dear Colonel:—Your note of the 23rd inst. was handed to me just before I left Greenville. Upon coming down from Columbia yesterday afternoon I met Col. D. S. Henderson on the train and inquired of him concerning recent sales of real estate in the community of Aiken. I spoke to him of the transaction of which I spoke to you, and he informed me that one gentleman had purchased six parcels of land—80 acres—20 acres—20 acres—18 acres—7 acres and 10 acres at the aggregate price of \$88,000. That the 80 acre tract went into the trade at \$35,000, and that this tract ten years ago would not have sold for exceeding \$5,000. That the 20 acre tracts each went into the trade at \$15,000, and that neither of these tracts would have sold for exceeding \$3,000 ten years ago. That the entire 155 acres is farming land on which there are no dwellings or tenant houses or buildings of any kind worth considering.

That there are small patches of black jack growth and some patches of old field pine here and there, but that the lands mainly have been cultivated in recent years. From this you will observe

that the improvement there has been wonderful, and this he attributes to the influx of capital resulting from the visits of northern people to that section during the winter season.

It may be well for you to write to Col. Henderson or G. W. Croft for further information in reference to the developments in that section. Yours very truly,

J. C. Sheppard.

## OTHER CHURCHES FOUNDED.

The Pendleton St. Baptist church was the first vigorous offshoot of the parent Baptist church in Greenville. It is a handsome structure situated on the corner of Pendleton and Ware streets in a rapidly growing section of the city. It was organized March 30, 1890, largely through the efforts of Professor H. T. Cook. Rev. Henry G. Ferguson was the first pastor. From a membership of 96 in 1890, it has grown under the leadership of successive pastors to 280. In 1892 the church was greatly enlarged and improved at a cost of \$3,500, mainly through the liberality of Mr. G. A. Norwood, one of its deacons. It is now under the able ministry of Dr. W. L. Langston, with the following officers: Deacons—C. E. Watson, J. H. Ware, M. L. Donaldson, W. L. Kellett, E. S. Moore, R. E. Sloan. Clerk, F. E. Major; treasurer, J. H. Ware.

The first offshoot of the parent Methodist church was St. Paul's, in West Greenville. It was founded in 1891 and has a membership of 179. Rev. Thomas G. Herbert is the present popular and efficient pastor. Its officers are: Stewards—J. B. Bruce, A. H. Cureton, C. F. Hard, J. G. Perry, W. P. Hicks, J. N. Herndon, R. L. Hollman. Trustees—J. P. Charles, T. B. Leach, J. R. Lupo, A. H. Shaver, C. P. W. Sullivan, J. C. C. Turner, G. T. Willis. Superintendent Sunday school, Wm. N. Hackney.

The Methodists in the northern part of the city also have the Hampton Avenue church, a flourishing organization under the pastorate of Rev. J. W. Speake. The Baptists have Riverside, in the southern part, under Rev. W. P. Holland, and the Third Presbyterian church, under the pastorate of Rev. McLeod is located at 645 Hampton avenue.

The Rutherford Street Baptist church is one of the strongest and most progressive churches in the city. It was organized in 1893, and has now 228 members. Rev. D. W. Key has been the pastor since 1895. He is an able divine and has the reputation of being an original and independent thinker. The congregation is now building a new and handsome church edifice on the corner of Pinckney and Lloyd streets, at a cost of \$7,000.

The officers of the church are: Rev. D. W. Key, pastor. Deacons—J. H. Latimer, W. W. Keys, T. W. Bailey, W. T. Shumate, J. G. James, T. A. Walker, J. F. Grandy, Joseph Norwood. W. R. Hale clerk; R. C. Goodlett, treasurer; Joseph Norwood, treasurer benevolent fund. Organists, Mrs. Joseph Norwood, Miss Ella Wilson. J. H. Latimer, superintendent Sunday school.

St. Mary's Catholic church was first erected upon a lot donated by V. E. McBee, Esq., son of Mr. Vardry McBee, who gave sites for the first four churches erected in the village of Greenville. It was dedicated by Bishop Lynch in 1876, while under the pastoral care of Father Folchi. It was subsequently removed, under the administration of Rev. J. J. Monaghan, to its late site on Washington street. Recently it has been moved again to give place to the handsome structure now going up. Through the efforts of Rev. A. R. Gwynn, the pastor in charge, liberal subscriptions have been obtained both at home and abroad, and the congregation will be enabled to build a church costing \$15,000 without incurring a debt upon it.

The Sacred Heart Academy, conducted by the Ursuline nuns, is a flourishing institution founded in 1900. Father J. J. Hughes is assistant rector of St. Mary's.

### THE COLORED PEOPLE OF GREENVILLE.

Between the white and colored races of Greenville there has always existed a large degree of kindness and good feeling. Nothing approaching a race riot or a conflict between the white people and the negroes has ever occurred. In fact, between the ante bellum whites and ante bellum blacks, those dating back to the old days of slavery, a still warmer feeling of friendship and good will exists, which is constantly shown to every observer by the cordial greetings of each other upon our streets. This is occasioned by the general disposition of our white people, particularly of the better class, to deal justly with the negro in all the affairs of life. The only way to perpetuate this feeling is for every man to foster and promote a high public sentiment that will demand equal and exact justice to every citizen of every color, and a compliance with law. In the old days of slavery, and ever since, the writer has known colored men who through long lives have won by their good conduct the unstinted respect of the whites. Such characters were Uncle Gabe Poole and Jim Rosamond, respectively Baptist and Methodist preachers, and known from my childhood. About four years ago I attended with many other white people, the funeral of Uncle Gabe preached by his life long friend Jim Rosamond under a mutual promise to each other.

It was a simple and affecting sermon with an influence for good upon the large audience who were gathered in the Springfield Baptist church. Since then Jim Rosamond has also died. I believe that church membership has a good and restraining influence upon all classes, if viewed in no higher light, and that the colored churches of our city, with their large membership, and several of them with pastors of education and ability, constitute a powerful factor for good among the colored population of the city. I am indebted to Mr. E. B. Holloway for the following data relating to them:

John Wesley Methodist Episcopal, pastor, Rev. B. F. Wither-  
spoon, D. D. Organized in 1866 by the Rev. J. R. Rosamond. Number of members, 500.

Springfield Baptist, pastor Rev. R. B. Watts. Number of members 675. Organized in 1868 by the Rev. Gabriel Poole. Went with 85 members from the First Baptist church, white.

Mattoon Presbyterian, pastor Rev. B. F. McDowell, D. D. Number of members 100, removals 53, present 47. Organized in September, 1878, with 7 by the Rev. S. Mattoon, D. D.

Allen Temple, denomination, African Methodist Episcopal, pastor, Rev. W. D. Humbert, D. D. Members 263. Organized in 1879 by Rev. R. W. Sinclair.

Mt. Zion Baptist, pastor, Rev. J. A. Pinson, D. D.. Members 400 Organized in 1882 by the Rev F. Brown.

### HISTORY OF MT. ZION CHURCH.

The church house built by Rev. F. Brown in 1882 was 38x60. Rev. J. A. Pinson was called to the pastorate of this church in 1896. At that time the membership was 65, congregations averaged 150. In four months it was found necessary to enlarge the building, as the congregation had increased to 500 or 600. In 1899 a new house of worship was erected, 42x88. In 1901, February 28, this church was burned, and by September of the same year a new brick structure was erected at a cost of \$10,000. In 1897 land was bought adjoining the church lot for \$350, and in 1898 a parsonage erected at a cost of \$550. This house was burned when the church was and now we have a parsonage at a cost of \$800.

J. A. Pinson, Pastor.

Israel Chapel, Colored, Methodist Episcopal, pastor, Rev. H. L. Johnson. Members 90. Organized in 1891 by the Rev. A. J. Stinson, D. D.

### GREENVILLE DURING THE WAR.

During the four years war between the states, Greenville, both town and county, came up to the full measure of its duty in defence of the Southern cause. The hearts of its men and women, young and old, were stirred to their depths with love of country and devotion to the principles they knew to be right, and for which our soldiers fought.

From its scant population of 25,000 our county sent over 2,000 soldiers to the field.

Since the war our patriotic women have reared the handsome monument at the head of Main street to the memory of our heroic dead.

And upon Memorial Day of each returning spring during the month of May, the Daughters of the Confederacy, the Ladies' Memorial Association, and the children of the public schools, strew with flowers the grave of every soldier who rests beneath our sod.

There have been two notable reunions of the surviving Confederate soldiers of the state in Greenville. One in 1897 when the Division

of United Confederate Veterans of South Carolina was commanded by General C. Irvine Walker, and one in 1902, when it was commanded by General Thomas W. Carwile.

William Hayne Perry, eldest son of the late Governor B. F. Perry, died on July 7, 1902, after sixty-three years of life in his native town and city. Few of our Greenville dead were more beloved in life or lamented in death than William H. Perry. The following are concluding paragraphs of a tribute to his memory by the present writer at the time of his death: "This is the noble record of one of our Confederate soldiers—a man of education and wealth, who volunteered as a private soldier."

"It was a touching and interesting scene at the opera house a few weeks ago when the Daughters of the Confederacy gave to his little son, William H. Perry, Jr., the Cross of Honor for his father, then lying upon a bed of mortal illness. The long and honorable career of Col. Perry as a member of the Legislature and State Senate, the Constitutional Convention, and member of Congress and as a lawyer and solicitor of his circuit, has already been published, and of him it may be truly said, that in all these positions he measured up to his own high standard of the requirements of duty and patriotism."

"How sleep the brave who sink to rest,  
By all their country's wishes blest."

#### "NEBLETT FREE LIBRARY."

The Neblett Free Library, on McBee avenue, has for several years been a quiet but effective factor in promoting a taste for the better class of literature in our community, and a source of pleasure and profit to its patrons. It was incorporated under its present name in 1897, at which time the late Mrs. Viola Neblett transferred to the association the handsome property that has since been the home of the library. Commencing with one thousand volumes, obtained entirely from donations and private subscriptions, it now has a choice collection of over three thousand books and periodicals, which is constantly increasing, and an average circulation of six thousand volumes.

Miss Havilene Tompkins, herself a graceful writer with a keen appreciation of the best in literature, has been librarian since the founding of the library. Its other officers are: G. W. Sirrine, president; Mrs. F. P. Dill, treasurer; E. B. L. Taylor, secretary.

I am indebted to the Hon. W. L. Mauldin for the following interesting article on the evolution of Greenville from a village to a city, which I requested him to write.

#### THE EVOLUTION OF GREENVILLE.

Fifty years ago Greenville was an attractive little village with a social and hospitable population of less than two thousand inhabitants. Nestling under the shadow of the mountains, its wide streets

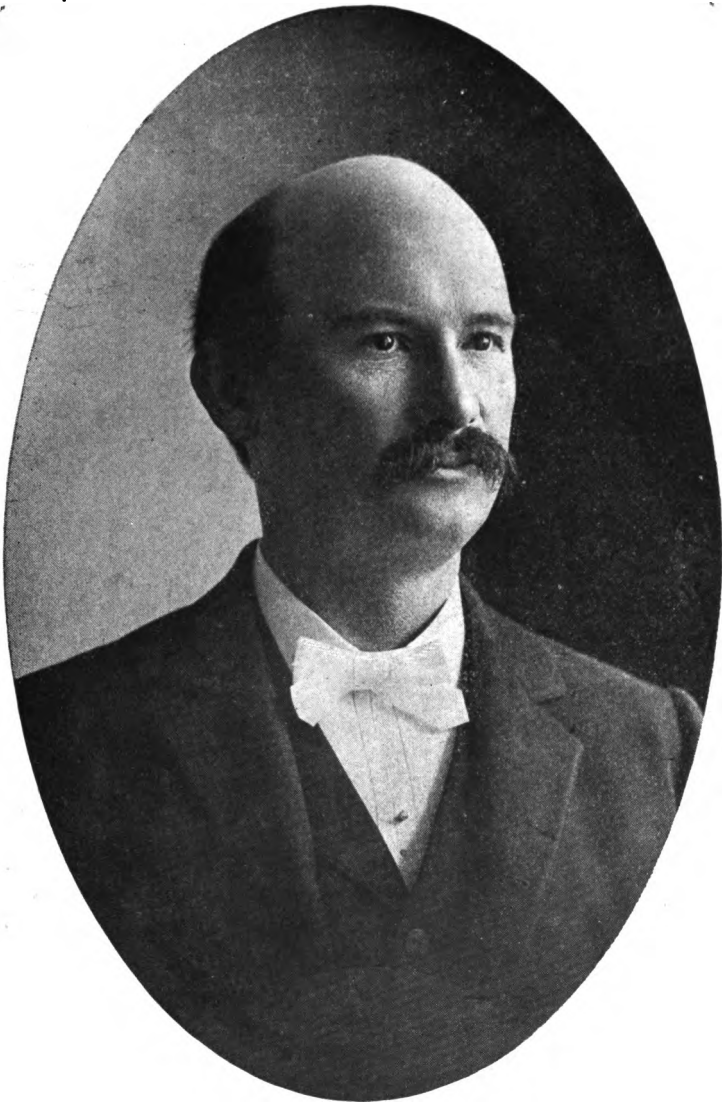
lined with beautiful shade trees, gave it a cool and inviting aspect, and the salubrity of its climate made it an ideal summer resort for wealthy people from the tide water section. There were no special industries, but about that time two events occurred that gave a decided impetus to its growth and influence. The Baptist denomination located in our midst Furman University, and the Greenville Female College.

Through the wise and generous liberality of our wealthiest and most public spirited citizen, Vardry McBee, very valuable tracts of land were donated to both of these educational institutions. These colleges attracted to the village not only a highly desirable addition to our population, but in their train followed many beneficent results. About the same time the Greenville and Columbia Railroad was completed, this point being its main terminus in the up country. This consummation was brought about after many and trying difficulties. The railroad company was fortunate in having for its president that great, good and wise man, Judge J. Belton O'Neal, and it was largely due to his superior management and patriotic public services that its building was effected. Just now as Greenville was on the high road to growth and prosperity the civil war intervened; all material progress was interrupted, and the entire energies of the people were directed to the great struggle for liberty and independence. The disastrous close of that strife left our people impoverished and with their social and political fabric all but destroyed. The supreme struggle for some years was for daily existence, coupled with heroic efforts to restore conditions of law and order. This required patience and manhood.

The completion of the Richmond and Danville Air Line railroad in the early seventies gave new courage to the hearts and minds of our people and made Greenville the best mart for trade in the upper-part of the state. It may not be generally known, but it is a fact, that the growth of our city, in population, in the decade from 1870 to 1880 was greater in ratio than in any other decade of her history. It seems to me that our people have never fully recognized the obligations they were under to Gen. Wm. K. Easley for his earnest efforts and self sacrificing labors in securing the location of this important railway through our county.

The building of our first street railway was a distinct achievement at the time. It was largely due to the efforts of Mr. T. C. Gower, who projected and carried this enterprise through. He was one of our most active and public spirited citizens, contributing at all times to every progressive enterprise.

Then came the Greenville and Laurens railroad, which supplied a needed link in our lines of transportation and gave us increased commercial facilities. We next entered the period of building cotton manufactories, which, after some unsatisfactory experiments, has proven to be eminently successful. Our population and business have constantly, but not rapidly, advanced and the public mind is convinced that we have passed the doubtful point in our develop-



DR. C. C. JONES.  
Mayor of Greenville, S. C., 1901-1903.



ment, and that we are on the rapid march to greater endeavor and greater growth. With our promise of high prosperity and accumulation of wealth, there will also come unquestioned responsibilities. Time and money will be needed to improve the physical condition of our streets, and intelligent attention should be given to the planting and protection of desirable shade trees. I predict that the good women of our city will some day organize a society for the purpose of promoting the planting of trees so that in our Southern clime we shall have the benefits that come from the generous shade of the trees. Public comfort, general health and decreased aridity would follow in the train of streets lined with beautiful shade trees.

To accomplish many of the purposes that will be presented to our people there must be wise, discreet and patriotic public effort, and of that I have no doubt they will be equal to any demands made upon them, so that in the years to come Greenville will grow to be a city of great and influential proportions, with all of her educational institutions reaching the highest plane of endeavor, and her material industries advancing to a greater degree of skill and usefulness.

W. L. Mauldin.

The following table shows the increase in population of Greenville during the past 80 years. The population in 1824 was 500; in 1843, 1,100; in 1852, 1,750; in 1870, 2,750; in 1880, 6,150; in 1883, 8,350; in 1887, 9,000; in 1903, within a radius of two and a half miles, including the new cotton mills, 21,017.

The following gentlemen have filled the office of mayor during the past sixty years: In 1843, Col. Benajah Dunham; in 1845, Dr. O. B. Irvine; in 1846, Col. John T. Coleman; in 1847, Major Wm T. Rowland; in 1849, Wm. A. Cauble; in 1850, Thos. M. Cox; in 1851, Roger Loveland; in 1852, F. F. Beattie; in 1853-4 Dr. A. B. Cook; in 1855-6-7, H. L. Thurston; in 1860-1, C. J. Elford; in 1862, A. McBee; in 1863, Benjamin Gass; in 1864, Thomas M. Cox; in 1865, G. E. Elford; in 1866-7, Dr. R. D. Long; in 1868, Dr. W. B. Jones.

In 1868 the charter of the town was amended by an act of the Legislature, making Greenville a city. The following gentlemen have held the office of mayor since then:

In 1869-70, Dr. W. R. Jones; in 1870-71, T. C. Gower; in 1871-2, James P. Moore; in 1872-3, H. P. Hammett; in 1873-4, Samuel Stradley; in 1875 to 1877, W. C. Cleveland; in 1879 to 1885, S. A. Towns; in 1889 to 1891, Dr. E. F. S. Rowley; in 1891 to 1893, W. W. Gilreath; in 1893 to 1901, James T. Williams; in 1901 to 1903, Dr. C. C. Jones; in 1903, G. H. Mahon.

## HISTORY OF PIEDMONT.

The following sketch of the Piedmont Cotton Mills, located in our county, by Col. James L. Orr, president, is a valuable contribution to the historical records of the county.

In 1819 a poor orphan boy, named William Bates, started from

Pawtucket, R. I., to seek his fortune in the South. He had a fair knowledge of cotton mill machinery and fifty dollars in money. He also had grit, brains and character, and these were the real foundations of his success and the establishment of Piedmont. After working at various places in North Carolina and this state he settled at Batesville and started a small mill, the machinery of which was hauled by wagon from some point between Columbia and Charleston.

H. P. Hammett was born in Grenville county in 1822 and received only such education as could be had from a country school. In vacations he taught school and clerked at Hamburg in a store. He married the eldest daughter of William Bates, and the firm of William Bates & Co., composed of these two, and Mr. Thomas Cox, of Greenville, was established. Batesville was improved until it had about 3,000 spindles, the product being sold throughout the country in wagons, being bunch yarn. In 1862 this mill was sold to Trenholm. Frazier & Company. With a part of this money Garrison Shoals was bought, on the Saluda river, the same year, the intention being to build a cotton mill there. When I first saw the shoals, in 1873, there was a small grist mill there and a little log cabin where the cloth room now stands, in which Judge Langston, the miller, lived. The dam was one log to throw the water to the Greenville side of the river. There were no other buildings on the place except an old house where the hotel now stands. A more desolate and uninviting location, I thought, I had never seen. At that time Col. Hammett had bought out the other two partners, and was attempting to get up the capital to build Piedmont.

On the 30th of April, 1873, the mill was organized with \$75,000 capital subscribed. H. P. Hammett was elected president, J. Eli Gregg, J. H. Martin, W. C. Norwood, James Birnie, T. C. Gower, Alex McBee and Hamlin Beattie were elected directors. A charter was granted on the 13th of February, 1874; the capital fixed at \$200,000. Every single one of the above parties is now dead but Mr. Hamlin Beattie.

Scarcely had the work commenced when the panic of 1873 came on which crushed all hope, strangled all enterprise, and work was suspended. Many of the subscribers refused to pay the instalments and others sold out at any price they could get for the stock. In 1875 the building was resumed and on the 20th of March, 1876, the machinery was started, consisting of 5,000 spindles and 112 looms. The superintendent was J. W. Rounds; overseer of carding, J. F. Iler; spinning, J. D. Tico; weaving, Z. T. McKinney; master mechanic, Walter Cameron. After a few years experience and practical demonstration of the fact that goods could be successfully made here, additional money was obtained in 1877, and 7,800 spindles and 112 looms added.

Royal Kallock was the next superintendent for a few months, and he was followed by C. A. Davenport for one year, then A. R. Steel for four years. In 1888 No. 2 mill was built with 9,860 spindles and 320 looms, and in 1883 the basement was filled with 3,136 spindles, making a total of 25,796 spindles and 554 looms, which was the larg-

est mill in the state at that time. James F. Iler was the next superintendent, taking his position July, 1883, and serving until June, 1896. He went into the mill at eight years of age, had absolutely no education, but by honesty, perseverance and good judgment he rose to the top of the ladder. While in the mill he learned to sign his name and write a little. In 1888 the building of No. 3 was started, but was not completed until the fall of 1889; the machinery was started in 1890, consisting of 22,848 spindles and 720 looms. Z. T. McKinney was made assistant superintendent after this mill was started.

No. 4 was built in 1895, starting with 10,000 spindles and 336 looms. W. F. Walker was elected superintendent in 1896. He came to Piedmont before a spindle had been turned, and went to work the first day the mill was started, learning his business there. Today Piedmont has 61,032 spindles and 1,994 looms, and \$800,000 capital. Notwithstanding its steady growth instead of being the largest mill in the state, as it formerly was, there are nine other mills having more spindles and looms. But the policy of the mill has always been a desire to make the very best quality of goods, instead of controlling the largest number of spindles. Its reputation, both in the United States and China, has confirmed the wisdom of this course. The wonderful success of Piedmont was the incentive to building Pelzer, Clifton, Pacolet and many of the magnificent mills in this section which were built in 1882.

As a university points with pride to its graduates, so Piedmont refers to the following superintendents who have taken their "degrees" in the mechanical college: Z. T. McKinney, Trion, Ga.; K. McGowen, Arkwright Mills; B. F. Guy, Pelzer, S. C.; J. J. Hix, Union Mills; J. J. Rogers, Enoree, Jos. S. Cooper, Enoree; I. Walker Wright, Clinton; Thomas A. Sizemore, American Spinning Co.; J. A. Buchanan, Manchester Mills, Rock Hill; Sam T. Buchanan, Greensboro, Ga.; J. D. Tice, Reedy River; C. M. Pegram, Palmetto Mills; John Steel, Lafayette Mills, Ga.; J. D. Summey, Greenwood Mills, Will Steel, Fishing Creek, W. B. Isler, Harmony Grove Ga.; Frank B. Harland, Blacksburg; R. L. Walker, Laurens; J. E. Crosby, Walhalla, W. R. Roberts, Anderson; W. A. Cobb, Belton Mills; Jno. Morris, Anderson; Will Tice, Union Knitting Mill; Frank O'Stein, Brandon Mills; E. E. Shanklin, Jr., Easley Mills; J. D. Tice, Chiquola. There are thirty-eight superintendents who have gone out from Piedmont controlling more than 550,000 spindles in this state, Georgia and North Carolina. These men are receiving from \$1,200 to \$3,600 per annum, and have obtained their positions by work, character and energy, the three characteristics necessary for the success of any superintendent, and any cotton mill man possessing them can attain such a position.

It will be observed that every one from superintendent down were born in this Piedmont section and learned his business in this mill demonstrating, as well as anything else could, that Southern men can learn the mill business and compete successfully with those who have had generations of training. The employees of Piedmont today occupy a very different position in society from that held by mill

hands formerly. They are more intelligent and therefore command the respect of others. Many advantages are enjoyed by them which cannot be had in sparsely settled localities. There are five churches in Piedmont, where intelligent preachers hold services every Sunday. there is a graded school, where six hundred children attend ten and a half months in the year, and seven teachers are employed.

We have a library of 3,500 volumes, free to everybody in the place, and it is used as much, according to the population, as any in this country, including the cities.

There are seven benevolent societies, consisting of the Masons, Woodmen of the World, Red Men, Knights of Pythias, Odd Fellows, Temperance Union, and Burial Union.

Col. H. P. Hammett originated the enterprise and conducted it with marked success to the time of his death in May, 1891. Beloved by his employees, trusted by his stockholders, and respected by all who knew him. He was succeeded by Col. James L. Orr, under whose administration Piedmont has grown and prospered, and is to-day in as good physical and financial condition as any mill in the South.

James L. Orr.

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The following historical account of the cotton mills in and around the city of Greenville was kindly prepared for me by Mr. Alester G. Furman, who has for several years been prominently identified with real estate business in our city.

Prior to 1894 our industrial enterprises did not represent a very large invested capital. The first mill built within the incorporate limits was known as the Camperdown Cotton Mills. This plant was operated until 1894, when the machinery in these buildings was moved outside of the incorporate limits and formed what was then the nucleus of the plant of the American Spinning Company, around which has been built up a large industrial plant with a capital of \$600,000 and 35,000 spindles, in addition to this plant at that period there was in operation the Huguenot Mills, located on Broad street in this city. This plant is owned by the Messrs. Graham, of Greenville and has a nominal capital of \$75,000, though the investment represents a considerably larger sum. They manufacture colored goods, such as ginghams and plaids, and employ from 225 to 250 hands. Prior to 1894 there was one other mill known as the Lanneau Manufacturing Company, located just outside of the incorporate limits of the city, but this mill was destroyed by fire and was never replaced.

In 1895 subscriptions to the capital stock of the F. W. Poe Manufacturing Company were made and this incorporation was organized with a capital of \$250,000 for the purpose of building a 10,000 spindle mill. Within two years 5,000 additional spindles were added, and at this time the mill has 60,000 spindles in round numbers and a capital of \$500,000. The 60,000 spindles, however, represent an investment of nearly \$1,000,000, and it is necessary for the operation of the large plant to employ from 900 to 1,000 people, making up a

village of 2,500 people just beyond the incorporate limits of Greenville.

Just as the Southern railway from the F. W. Poe Manufacturing Company is located the American Spinning Company. This plant, as stated above, was started by the removal of the old machinery from the Camperdown factory in 1895, at that time the corporation had a capital of \$125,000. Since then the capital has been increased until now there is \$350,000 of the common stock and \$250,000 preferred stock, and the corporation is operating 35,000 spindles, giving employment to 750 to 800 persons, which represents a village population of at least 1,800 persons.

The next industrial plant started in Greenville was the Mills Manufacturing Company, located on the southwest side of the town, and like the other enterprises, was first started with a small number of spindles. This one when first incorporated having only 5,000 spindles, which has grown from year to year until now they have 27,000 spindles and 740 looms, representing an invested capital of over \$600,000. The capital of this incorporation, however, is only \$371,000. They employ between 500 and 600 people, have a mill population of 1,600 to 1,800 people.

The Brandon Mills were incorporated in 1900 with a capital of \$220,000, and they equipped the plant at that time with 10,000 spindles. Like the other enterprises, it has continued to grow and now has in operation 15,232 spindles and employs about 350 hands. This mill has just increased its capital stock to \$450,000 and is now erecting a building, which when completed will have 41,000 spindles and the mill 1,200 persons and have a mill village population of 2,000 people.

The Monaghan Mills were incorporated in February, 1900, with a subscribed capital stock of \$450,000. Mr. Thomas F. Parker, a native South Carolinian, who had however, resided for a number of years in Philadelphia, is the President of the Company, and with his friends is largely interested in it financially.

Mr. Lewis W. Parker is treasurer, and Mr. Alex. Macbeth secretary.

The plant commenced operations in 1901 with 25,000 spindles; a year later 5,000 additional spindles were added, and at the present time the building is being enlarged for the addition of 30,000 spindles, which will be in operation in the Fall of 1903, and the capital has been increased to \$700,000.00.

The Company has been successful and has an unusually beautiful location and plant. The land was purchased from Mr. J. A. Finlay location and plant. The land was purchased from Mr. James A. Finlay and is a part of what is known as "Cedar Farm," on the Cedar Lane Road, about a mile and a half from Greenville. It will employ about 900 people and have a mill village population of 2,000 or 2,500.

The last cotton mill plant organized in Greenville is known as the Woodside Mills. The building is now being completed and will be equipped with 12,000 spindles, they will employ about 250 people and will have a village population of near 1,000.

The Huguenot Mills have recently purchased one of the old buildings of the Camperdown property and have installed therein 300 looms, and this plant is again in operation turning out gingham and plaids and giving employment to 100 persons.

All of the above mills are located just outside of the incorporate limits, with the exception of the Huguenot Mills, and the property of the Carolina Mills,, which has 6,000 spindles, and manufactures yarns, and is located near the incorporate limits on the Southern Railroad.

When the additions are completed which are now being made to the above plants the capital invested in cotton mills, machinery and buildings will represent at least the sum of \$4,900,000, and this does not include the new bleachery which is being erected by the Union Bleachery Co., and it is estimated that there will be \$250,000 invested in this plant.

Ground is now being broken for the McGee Mfg. Co., which will take the waste product from the other plants of this section; it will have a capital of not less than \$125,000.

Besides the above textile enterprises, Greenville is well supplied with other important industrial plants, and in brief I give a tabulated statement of them:

Virginia-Carolina Chemical Works.

South Carolina Cotton Oil Co.

The Farmers Oil Co.

Three large foundries.

Two flour mills.

One Roler Cover Shop.

One Suspender Factory.

Two large lumber companies.

The Saluda Lumber Company.

The Bobbin and Shuttle Factory.

The Foundries of Greenville not only supply casting for our local mills, but have done a large business all over South Carolina and filled contracts for many cotton mills in Georgia and North Carolina. Our flour mills are known in every city and village in the State, by reason of the fact that their products are shipped over this entire territory.

Alester G. Furman.

## THE MODERN PROGRESS OF GREENVILLE.

The building of the first railroad to Greenville, the Greenville and Columbia, the establishment of Furman University and founding of the Greenville Female College, all occurred about fifty years ago. They were each important factors in the growth and advancement of the town at that time as they remain today.

In 1872 the Air Line, now the Southern Railway, placed Greenville upon a great and direct highway of travel and commerce, the vitalizing effect of which in every department of business has now been felt for thirty years.

The building of the Laurens Railroad, in 1882, and its afterwards becoming a part of the Carolina and Western Railroad, has secured

important advantages to Greenville as a competitive point of which we are daily receiving the benefit.

It only remains for us to obtain the extension of this or some other railroad across the mountains to the West, of which there is even now a fair prospect, to become the cross road of two great systems of railroad that would traverse the continent. Such a road, which is sure to be built in a few years, giving us direct connection with the coal fields of the West, would create here a great manufacturing city with almost unequalled advantages in other respects.

As it is, what we have to offer the homeseekers of the world, those seeking a healthful climate, a delightful place of residence, educational advantages, exemption from mosquito and other insect nuisances, opportunities for business, and employment for all disposed to work? To each of these we can say Greenville fulfills today the promise of all of these conditions.

With a population of over 20,000 within a radius of two and a half miles, the city is now advancing in population, buildings, manufacturing enterprises, transportation facilities, and all the elements of modern progress, more than at any former period of its one hundred years of history. To see this it is only necessary to ride around, from the centre to the circumference of our city, and witness everywhere the evidences of growth and prosperity. At the present ratio of increase but a few years will be required to find here a city of forty thousand, instead of twenty thousand people.

We are well supplied with competent and reliable contractors, capable of carrying out with promptness building enterprises of any magnitude. Messrs. Ebaugh & Ebaugh have just completed the cigar factory near the public square, one of the largest brick buildings in the city. Its dimensions are 137x60 feet, 4 stories high, and was completed in about 100 days from commencement.

The same firm is now putting up the Piedmont Warehouse building just outside of the city near the Monaghan Cotton Mills. It will be 100x300 feet, with plan of extending it to 600 feet in length, when it will have a capacity of storing 24,000 bales of cotton.

Grandy & Son, and Grandy & Jordan are large and successful, as well as reliable contractors with several important enterprises now in course of construction.

Many other firms, large and small, are now busily engaged with contracts far ahead of them in building up the city.

The three latest enterprises established here, all within the last few months, are the cigar factory, the bleachery and the waste mill.

The Greenville branch of the American Cigar Company has just occupied its spacious building near the centre of the city and is already giving light and remunerative employment to 150, or more, girls and young women, while the capacity of the factory will require 900 or 1,000 employees.

Mr. B. G. Kerr is the efficient and courteous superintendent, who tells me they expect, in three months, to be turning out half a million cigars per week.

The extensive buildings of "The Union Bleaching and Finishing

Company" are located about one mile from the city limits. James B. Duggan is president, B. N. Duke, vice president, and R. B. Arrington secretary and treasurer.

The business is to bleach, dye, and finish all kinds of cotton piece goods. The mill started with an initial capacity of 125,000 yards per day, and is built with a view of increasing its capacity to double the present output.

The "Waste Mill," or the McGee Manufacturing Company, is located just outside of the city and will be in operation by the first of January ensuing. The main building, which is about completed, is 215x57 feet, with a boiler and engine room 40 feet long. The output will be cotton yarns Nos. 4 to 8, manufactured from the waste material of the cotton mills around Greenville and other places. It is a Greenville enterprise entirely, and the capital of \$100,000 is Greenville money. The officers are: H. P. McGee, president and treasurer; C. M. McGee, secretary and assistant treasurer, and John F. Tibbetts, superintendent.

The other cotton mills immediately in and around the city are the Mills Mill, Brandon, Woodside, Monaghan, American Spinning Company, Carolina, Poe, Huguenot, and Camperdown.

Several of these have recently, and some are now doubling their capacities by erecting new mills. All of them are prospering with a constantly increasing army of industrious, skillful and contented employees, and are now manufacturing the finer grades of yarns, sheetings, long cloth, plaids and gingham.

Outside of the city and within the county are the Piedmont, Reedy River, Fork Shoals, Batesville, Franklin, and Pelham Cotton Mills, while the Pelzer Mills, and Victor, and the Arlington (now building, are just without the limits of the county.

Our city has a superb system of water works and sewerage. Pure mountain water is brought by its own gravitation from Paris Mountain, six miles by underground pipes, and thrown fifty feet in height from four nozzles through 200 feet of hose in the highest part of the city by natural force.

Besides the railroad connections already alluded to and reaching out North, South and East, and the Saluda Valley R. R. soon to be built towards the West, we have a well equipped trolley line reaching beyond the city limits and preparing to be extended; and an interurban line recently surveyed and now under consideration by competent parties, to reach the neighboring towns of Piedmont, Pelzer, Williamston, Belton and Anderson.

In colleges we have Furman University, with its preparatory school, the Greenville Fennie College, Chicora, and the College for Women.

Thirteen white and six colored churches represent all the orthodox denominations of the Christian religion. The three regular hotels, Mansion House, New Windsor and Southern are well kept and popular but are unequal to the demands of our fast growing city. Two large hotels with up-to-date appointments, one for tourists and pleasure and health seekers especially, are much needed, and will doubtless soon materialize from the various schemes now proposed.

The six banks of our city, all represented upon our advertising pages, rest upon the solid foundation of ample capital, good management, and the confidence of the public.

In fact, the long list of advertisers, and those who have liberally paid for space in this book, is itself a striking advertisement of the City of Greenville, and of its varied and important interests. It is an index also, not only of the progress and advancement of Greenville in all lines of business, but of the public spirit and liberality of its business men without whose substantial aid this record of one hundred years of the past history of our city could not have been published.





Recipes  
AND  
Advertisements

# RECIPES

## BREADS

### WHITE BREAD.

One pint of water drained from boiled potatoes, with two tablespoonfuls finely mashed potatoes added. Set it aside and scald a pint of milk, adding, when scalded, one tablespoonful sugar and one teaspoonful salt. Now in a quart bowl put a teacupful of lukewarm water and one cake of magic yeast. Let it dissolve slowly, then add a pinch of salt and enough flour to thicken moderately. Place it where it will keep warm, and at night put the potato water, milk and risen yeast together in the bread bowl, stirring in enough flour to make a stiff batter; beat well and set it where it will keep warm. In the morning stir in one-half teaspoonful soda dissolved in warm water; add flour to mould stiff, let it rise again and make into loaves.

### RUSK.

Take one yeast cake and one pint of water, when risen add one tumbler of water or sweet milk, one and one half tumblers of sugar, one tablespoon of butter and four eggs. Mix all together with flour enough to make a stiff batter and when risen turn out in a tray and make into rolls with as little flour as possible.

Mrs. W. D. Browning.

### MUFFINS.

One dozen muffins may be made by using one pint of sour milk, one pint of flour, one teaspoon salt, one tablespoon melted butter, one teaspoon soda dissolved in milk. Beat hard. Bake in quick oven.

Mrs. W. H. Cely.

BUY  
YOUR

Lumber

—AT—

Alderman's  
Lumber Yard

GREENVILLE, S. C.



# Drinking Too Much

Gets you in trouble with yourself  
sometimes, but drinking plenty of

# Chick Springs Water

Gets you out of trouble every time.  
It whips the lazy liver and starts  
your kidneys to doing their duty  
quicker than any other remedy  
known.

We have thousands of testimonials where it has in every instance done this very thing. What it has done for thousands of others—and never failed in one case where they gave it a fair trial—it will do for you. If you do not find it so, you drink the water free—it will not cost you a cent.

Chick Springs Water Company  
Chick Springs, S. C.

## VIRGINIA SALLY LUNN.

Two eggs beat separately, one glass sweet milk with a small spoon of sugar, even teaspoon butter, one pint best flour, with half spoon salt and one teaspoon baking powder sifted in well. Stir yolk egg, flour and butter well, add slowly milk, beat until creamed; add last white of egg (beaten). Grease pan lightly, have warm and pour mixture in and bake quickly, but not too fast to allow it to rise.

## OWENDAW CORN BREAD.

Take two teacups of hominy, and while hot mix with a large spoonful of butter. Beat 3 eggs (white separate) very light, and stir them with the hominy. Next add one pint of milk, gradually stirred in, and lastly one-half pint of corn meal, with a pinch of yeast powder in it. Add the whites. The batter should be of the consistency of thick custard. Bake with a good heat at the bottom to make it rise.

Mrs. S. M. Reynolds.

## BUNS.

To make two dozen, place a large pint of Magic Yeast sponge in a large bowl, add one-third cupful melted butter, one-half cupful sugar, two eggs beaten very light, a pinch of salt and half teaspoonful ground cinnamon; mould into a rather soft dough and let rise, closely covered until very light; then form into biscuit-shape with the hands and place in shallow tin; let rise again and bake. Brush the top with white of egg and sift powdered sugar over them.

## THIN BISCUITS.

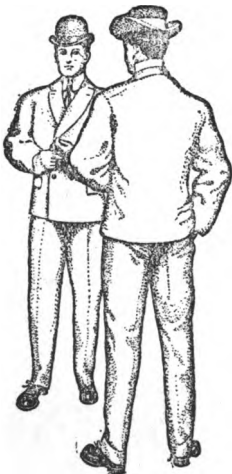
One pint of flour, a little salt and a quarter of a pound of butter and lard mixed. Make into a stiff dough with a little sweet milk. Knead well then beat for some minutes. Roll into a little bolster, then pinch off a small piece at a time and make into a little ball. Roll these balls out flat with the roller and stick well with a fork. Bake quickly. Never cut the dough with a biscuit cutter.

Mrs. William Beattie.

# Smith & Bristow

BEST OF EVERYTHING IN

## Men's Wear



ONE PRICE  
TO ALL

Agents for Stetson's Hats,  
Manhattan Shirts, and the  
Celebrated S. & B. \$3.50 Shoes

Mail Orders Receive  
Prompt and Careful  
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# Educate Your Daughter

Be Particular in Selecting a School.

Before deciding to send your daughter elsewhere, why not try

## Chicora College

GREENVILLE, S. C.

A High-Grade College for Young Ladies.

Our pattern is the Christian home.

Degree courses taught by specialists.

Music, Art and Elocution Schools not surpassed by any college in the South.

Beautiful Auditorium, large Pipe Organ, Steam Heat, and every modern convenience.

Charming Location in center of city, lawn of several acres. Pure water, fine sewerage.

Eighty Non-Resident Pupils Enrolled this Session, besides large list of day day pupils.

Write for Catalogue to

S. R. PRESTON, D. D., President.

## SUPERIOR MUFFINS.

One quart of flour, one teaspoonful of salt, one tablespoonful white sugar. Rub in one heaping tablespoonful of butter and lard mixed, and one tablespoonful of Irish potato, mashed free from lumps. Pour in three well-beaten eggs and a half teacup of yeast. Make into a soft dough with warm water in winter and cold in summer. Knead well for half an hour. Set to rise where it will be milk warm in winter and cool in summer. If wanted for an eight o'clock winter breakfast, make up at eight o'clock the night before. At six o'clock in the morning make out into round balls (without kneading again), and drop into snowball pans that have been well greased. Take care also to grease the hands and pass them over the tops of the muffins. Set them in a warm place for two hours and then bake. I have used this receipt more than twenty years.

Mrs. William Beattie.

## PARKER HOUSE ROLLS.

One pint milk heated to boiling, one tablespoonful sugar, one of but-

ter, teaspoonful salt. Put butter, sugar and salt in a large bowl and pour the hot milk over them. Let stand until cool, then add one cake Magic Yeast dissolved in warm water. Add flour to make a medium batter and let rise. When light, knead stiff, rub the surface with a little butter or lard and let rise again. When light, again. When light, flour the board and turn the dough on to it; roll thin and cut with biscuit cutter. Flatten the center of each piece, butter one-half lightly and fold the other over, not quite even. When light bake in brisk oven.

## CREAM PUFFS.

Two eggs, two cups sweet milk, two cups flour, one tablespoonful of drawn butter and one-fourth teaspoon of salt. Beat eggs lightly, add one cup milk, two of flour, rub smooth and thin with other cup of milk, add butter and salt. Have oven at baking heat, leave closed for fifteen minutes after puffs are put in and serve immediately.

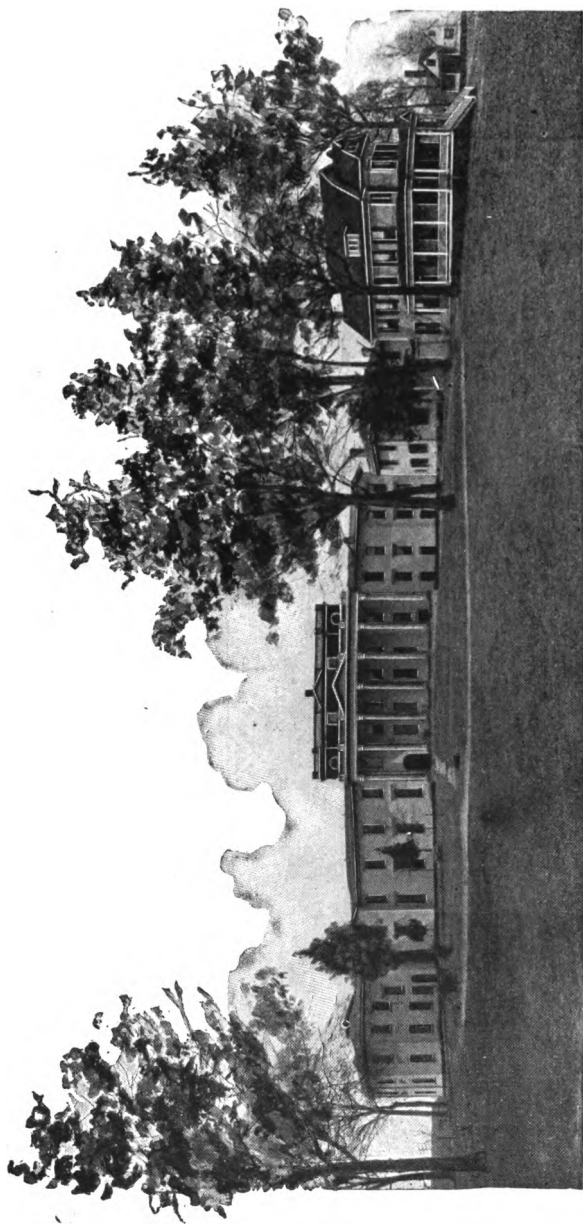
Mrs. W. H. Goodlette.

# Greenville Ice, Bottling and Fuel Company

JNO. B. MARSHALL, Prop.

MARSHALL sells Clean Coal because he makes Cold Ice with the trash and Saws Wood between times. TRY HIM.

25 WHITMIRE ST., GREENVILLE, S. C.



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MANUFACTURERS OF

*Fine Cotton Sheetings, Twills, Satens and Fancy Goods*

GREENVILLE, S. C.

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ORGANIZED IN 1895

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Have 27,000 Spindles and 740 Looms

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W. B. MOORE, Secy. and Genl. Mgr.

O. P. MILLS, Prest. and Treas.

## CREAM MUFFINS.

One quart sweet milk, four eggs (whites and yolks beaten separately), kitchen spoonful of melted lard, one-half cup sweet milk, one-consistency of butter milk.

Mrs. C. M. Gower.

## GOOD BATTERCAKES.

Three tablespoonfuls corn meal, two tablespoonfuls flour, one teaspoonful baking powder, a little salt. Fill up the remainder of the pint measure with self-rising buckwheat. Mix with enough sweet milk to make a rather stiff batter. Fry with very little lard.

Mrs. Paul Trapier Hayne.

## NICE CRACKERS.

One cup corn meal, one cup flour, one egg (beaten light with sugar) three teaspoons sugar, salt to taste, one tablespoon butter and one of lard one-half cup sweet milk, one-quarter teaspoon baking powder. Roll very thin and bake quickly.

Mrs. Wm. Hill.

## MUFFIN BREAD.

One-half pint corn meal, one-half pint flour, two teaspoonfuls baking powder, one teaspoon salt, one heaping tablespoon lard or melted butter. Mix with sweet milk until it is a soft batter, one egg. Excellent.

## "HARD TIME ROLL."

To one pint flour (Graham flour is best) add one teaspoon baking powder, one teaspoon salt. Sift lightly and rub in one heaping tablespoon butter or cottoline, sweet milk to make a stiff dough. Roll in one piece one half inch thick and spread on one teacup small preserves (cherries or blackberries are best) and light sprinkle of nutmeg, mace and allspice. Then pour over this a teacup of good black molasses, roll and put in round pan, leaving a hole in centre for sauce, which is: one teacup sugar, one pint boiling water, one tablespoon butter, one teaspoon vanilla. Bake in a quick oven, basting occasionally.

Mrs. J. M. Waddell.

*Wilkins, Poe & Co.*

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Nails. Steel,*

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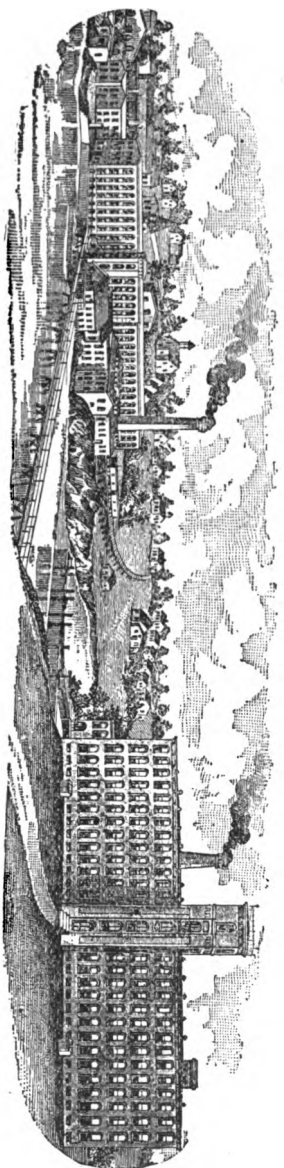
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*Pres't and Treas.*

H. BEATTIE,  
*Vice Pres't.*

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*Secretary.*

W. F. WALKER,  
*Superintendent.*

# Piedmont Manufacturing Company



CHARTERED 1873--OPERATED SINCE 1876

OLDEST IN EXPERIENCE

NEWEST IN MACHINERY  
PIEDMONT, S. C.

Sheetings, Drills and Yarns for Export and Domestic trade.

Sheetings 2 1-2 to 5 yards per pound, 30 to 40 inches wide.

Drills from 2 1-2 to 3 1-4 yards per pound, 27 to 40 inches wide.

Yarns, numbers 8 to 16, carpet warp.

Every piece sent out is full weight and count. An honest dollar is entitled to honest goods.

## RECEIPT FOR WAFFLES.

Two cups of buttermilk, two eggs, two tablespoons of melted lard, one level teaspoonful of soda, dissolved in one half cup of the buttermilk. Salt to taste. Put enough flour in the above mixture (leaving out the half cup of buttermilk with the soda) to make a stiff batter. Beat thoroughly. Now add the soda and thin the batter with sweet milk to the consistency of buttermilk. Cook with a brisk fire.

Miss Emmie Austin.

## STUFFED POTATOES.

Six medium sized Irish potatoes, butter the size of an egg, two tablespoonfuls of grated cheese, sweet-milk or cream, and salt and pepper to taste, also a dash of cayenne. After baking the potatoes cut off one side, scoop out the interior to which add the butter, cheese, milk and seasoning; mix well, fill the skins and return to the oven to brown. Very large potatoes may be cut in half.

Mrs. John T. Woodside.

## SALLY LUNN.

Mix together one pint flour, one-half pint sweet milk, one egg, one tablespoonful lard, one teaspoonful sugar, half teaspoonful salt. Add one-fourth of a yeast cake dissolved in warm water. Beat thoroughly and pour into greased pan to rise over night.

Mrs. Marion B. Leach.

## MOCK TOAST.

Place on the tea table a plate of stale bread sliced and buttered thickly, and beside it a pitcher of boiling hot water. To be prepared on the individual plates by sprinkling with salt and pepper and covering with the boiling water. Serve immediately.

## STALE BREAD MOLASSES STICK-IES.

Line a greased pan with stale biscuit split open and well buttered; sprinkle with sugar; almost cover with molasses; flavor with nutmeg and vanilla. Bake until it begins to candy.

## WE FURNISH

# Light, Fuel, Pleasure

Electric Lights are most convenient and safest. One of our Electric Fans will make your home more pleasant. Your kitchen will be cool in the hottest weather, if your food is cooked on one of our gas ranges. Special rates for gas used in ranges. Electric Fans, Incandescent Lamps, Fixtures, etc. Portable gas lamps, decorated shades, gas ranges and heaters, gas lamps, mantels and fixtures of all kinds for sale.

We shall be pleased to have you call.

## Greenville Gas, Electric Light & Power Co.

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# Greenville Female College

1903

**LOCATION**--Near the Blue Ridge. Delightful climate, Never any serious sickness. Greenville is a city of culture and a Baptist centre.

**EQUIPMENTS**--Buildings large and comfortable. Steam heat. Electric lights. Hot and cold baths. Excellent Library and reading room. Piano, Voice, Art, Expression Studios under Specialists. Elegant new auditorium.

**MANAGEMENT**--Faculty of long experience, numbering seventeen. Discipline careful and kind. Instruction thorough. Standard of work unsurpassed in any other school for young ladies in the South. Home-like comforts. Under personal supervision of the President. Degrees conferred.

**TERMS** Reasonable.

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GREENVILLE, S. C.**

**MUFFINS OR ROLLS.**

One quart of flour, one teaspoonful of salt, one tablespoonful of white sugar. Rub into the flour one heaping tablespoonful of butter and lard mixed, and one tablespoonful of Irish potatoes, mashed free from lumps. Pour in three well beaten eggs, and a half teacup of yeast. Make into soft dough with warm water in winter and cold in summer. Knead well for half an hour. Set to rise where it will be milk warm in winter and cool in summer. If wanted for an eight o'clock winter breakfast, make up at eight o'clock the night before. At six o'clock in the morning make out into round balls (without kneading again) and drop into moulds that have been well greased. Also grease the top of the muffins. Set them in a warm place for two hours, and then bake.

Mrs. J. E. Beattie.

**BREAD PLUM PUDDING.**

One quart stale bread crumbs, two tablespoonfuls flour stirred into the crumbs, one cup of molasses, one-half cup of brown sugar, two eggs,

beaten light and added last, one cup seeded raisins, one cup currants, one-half cup chopped citron, one teaspoonful soda, one cup of thick sour milk or cream, one teaspoonful of cinnamon, two-thirds teaspoonful cloves. Dissolve soda in tablespoonful of boiling water. To the bread crumbs and flour add all ingredients but the eggs, when thoroughly mixed add the beaten eggs, stir in, then pour in buttered pan and steam three hours. Serve with hard sauce, or sauce: one cup sugar, one tablespoonful butter, one cup of boiling water, one egg. Heat over a teakettle and before serving add one level teaspoonful of cornstarch and seasoning.

G. H. B.

**VIRGINIA CORN BREAD.**

One egg beaten light, one glass sweet milk, same of water, one-half spoon salt, five heaping tablespoons of fresh corn meal, sifted well with salt, stir well and pour into tolerably deep pan, heated slightly. Bake half hour. This bread is the consistency of thick custard.

# McAlister & Beattie

## HIGH-CLASS

# DRY GOODS

We carry at all times a large and well selected stock of Dry Goods and Notions. Having a resident buyer in New York City enables us to place before the ladies of Greenville all the latest Styles and Fashions just as soon as they are out. Our line of Imported and Domestic Dress Goods and Trimmings stands without a peer, and the cost to you is very little more than shoddy imitation. Don't forget to visit our Carpet and Matting Department while shopping.

## McAlister & Beattie

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President and Treasurer.

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# *Reedy River Manufacturing Co.,*

Manufacturers of

## DRILLS AND SHEETINGS

12,000 Spindles, 371 Looms.

Located Seven Miles Below Greenville, S. C., on Reedy River.

## YEAST RUSK.

Three eggs, one cup milk, one cup butter, one cup sugar, one cup yeast, salt. Mix eggs, butter, sugar to a cream, add milk and lastly cup of leaven or bottle yeast and salt. Mix flour enough to form a stiff batter. Let it rise over night. Next morning knead well with more flour, enough to make into rusks. When risen bake. In warm weather make mixture late at night, and if it should be acid add a pinch of soda dissolved, in the morning before kneading again.

## IRISH POTATO YEAST.

Boil and cream three large Irish potatoes, put in two tablespoonfuls of sugar, two tablespoonfuls of flour, have one cake of yeast dissolved in one pint of cold water and add, then make a stiff batter with meal. Set to rise at night and the next morning add more meal to make a very stiff batter. Let rise once more, then form into cakes and dry in the shade.

Miss Ida M. Roberts.

## EGG ROLLS.

Into a pint of white flour sift two teaspoonfuls baking powder. Rub into the flour one tablespoonful of butter. To one cupful of milk add a pinch of salt and two beaten eggs, then the flour. Make a soft dough. Roll out thin; use a large round cutter, butter the top, fold over, bake in a hot oven.

Mrs. John T. Woodside.

## BROWN BREAD.

Three level cupfuls corn meal, one level cupful flour, sifted together, one cup of sour milk or cream, one cup of molasses, a little salt, one teaspoonful soda. Steam six hours then set in a moderate oven for half an hour. Serve hot.

## BREAKFAST ROLLS.

One pint of milk, two tablespoons butter, one tablespoon sugar, one teaspoon salt. Scald and let cool. One-half yeast cake and flour to make a stiff sponge. Roll out in morning and bake 10 to 15 minutes.

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## "Too Many Cooks Spoil the Broth."

Is it not equally true that many Fertilizers MAY spoil the crops. But goods bought from the

# Virginia-Carolina Chemical Company

Can be relied upon. Go to Headquarters for them. We are the largest Manufacturers of Fertilizers in the world and always have what you want.

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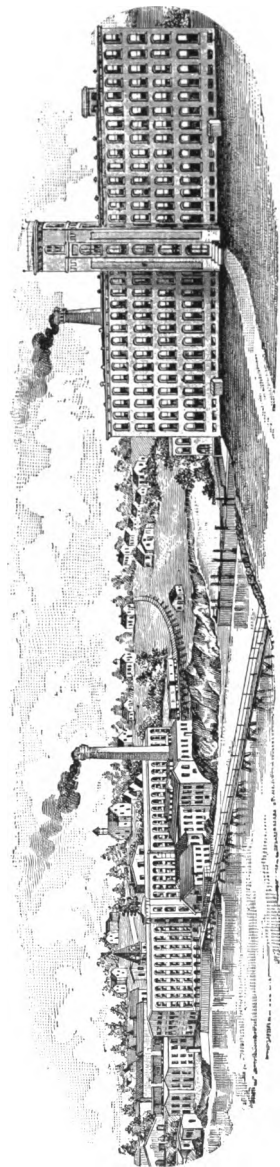
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"A word to the wise is sufficient."



PIEDMONT MFG CO, PIEDMONT, S. C.



# Victor Manufacturing Co.

GREENERS, S. C.

THE Victor Manufacturing Company was incorporated in 1895, with an original capital stock of \$50,000, which has, through successive increases, been raised to \$350,000, its present capital stock. When first constructed the plant had but 5,000 spindles and 150 looms, which have now been increased to 27,000 spindles and 700 looms. Though the plant of this Company is situated just over the line between Spartanburg and Greenville Counties, and in Spartanburg County, its capital is to a very large extent owned by residents of Greenville. It has always therefore been considered as a Greenville corporation. Mr. W. W. Burgess, of Greens, was the originator of the Company, and was its first President and Treasurer. He resigned, however, in 1897, and was succeeded by Lewis W. Parker, Esq., who has been at its head ever since that time. Under his administration the size of the Company and the amount of its capital stock have been greatly increased.

## OFFICERS

Lewis W. Parker, President	Thos. F. Parker, Vice President	J. K. Kells, Secretary
H. F. Moody, Superintendent		H. E. Bates, Asst. Superintendent

**RAISIN BREAD.**

One pound of melted lard and butter (one-half each), one quart sweet milk, four eggs, one cake compressed yeast or one cup other yeast, one pound of sugar, two pounds or more raisins (seeded), one tablespoon of salt, one large nutmeg. Scald the milk and let stand till luke warm then stir in enough flour to make a rather stiff sponge, add the yeast cake, previously dissolved in a little lukewarm water. Let rise over night. Then beat the eggs well, add sugar, salt, nutmeg, stir well, then add melted lard and butter and sprinkle in enough flour to make the consistency of bread not too stiff; knead well and put in bowl to rise. When thoroughly light and spongy divide into as many loaves as you wish and with as little kneading as possible pull it to about an inch thick, divide your raisins into as many piles as you have loaves, spread on each portion of dough, roll up like a roly-poly, put in pan and let it become very light before baking. Bake in moderate oven till thoroughly done.

Mrs. G. W. Ebaugh.

**STEAMED BOSTON BROWN BREAD.**

One cup of flour, three cups Indian meal, one cup of dark molasses, one cup sweet milk, two cups sour milk, one heaping teaspoonful soda, teaspoonful salt. Mix well together, put in a well greased two quart bucket with a tight cover and steam for four hours.

Flora Putnam Dill.

**CORN BREAD.**

Two cups of freshly boiled hominy, put into this one large spoonful of butter, when cool put in two cups of sifted white corn meal, two cups of milk, three eggs, beaten separately, one-half teaspoon of Cleveland's baking powder, salt to taste.

Mrs. A. R. Salas.

**SOUTH CAROLINA BISCUITS.**

One quart of sweet cream, one cup of butter, two tablespoons of white sugar, one teaspoon of salt, flour to make stiff dough. Knead well, mold in small biscuit with the hand; bake brown. These biscuits will keep for weeks.

Amelia Harvey.

# J. Walter Lanford

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Office of  
American Cigar Company

**Greenville, S. C.**

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**Greenville Steam Laundry,** A. D. HOKE,  
Proprietor  
**DYEING, CLEANING AND PRESSING**  
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**LIQUID YEAST.**

Grate six medium sized raw Irish potatoes. Boil one handful hops in one pint water for 15 or 20 minutes, strain, add one cup sugar, one handful salt, two quarts water, boil all together about one-half hour. Let mixture cool, add the cup of old yeast, put in a stone or glass vessel and cover. Keep in a cool, dry place. This yeast will keep two months in winter.

Mrs. A. C. Ferguson.

**DELICIOUS CRACKERS.**

One pint of flour, one-quarter pound butter and lard mixed. Make into a stiff dough with a little sweet milk, knead thoroughly then beat for about ten minutes. Break off little pieces and make into flat balls. Roll each one thin and stick with a fork. Do not use a biscuit cutter. Bake quickly.

Mrs. William Beattie.

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The buildings are among the very best constructed in the whole South, and the mill is equipped with the most modern machinery. The favorable location of this mill, the abundant resources on every hand, the superior manufacturing facilities, the ability, energy and conservatism of those in charge assure success.

## MEATS

## DEVILED CRABS.

One large can crabs, three hard boiled eggs, three tablespoons melted butter. Salt, pepper and mustard to taste. One tablespoon lemon juice or vinegar, one-half cup boiling water, two pieces of toasted bread, rolled fine. Mix crabs, salt, pepper, butter and crumbs together and lastly add one-half cup of boiling water and mustard—fill shell and sprinkle with cracker crumbs; bake a light brown.

Mrs. Wm. Hill.

## BEEF-A-LA-MODE.

Cut about 12 pounds from the round of beef, leaving the bone in the center. With a sharp knife cut slices or holes all the way through, about every two inches. Into each of these openings put a small slice of fat bacon, and then stuff full with a dressing made as for chickens. Tie a string tightly around the middle and each end to keep dressing in, or use scewers. Bake in a

a slow oven four or five hours, basting often. Pour a dipper of boiling water over the beef just before putting to bake. Have dressing cover the top and little cakes of it on dish around the beef.

Mrs. G. W. Taylor.

## CHICKEN PILLAU.

Boil one pint of rice in as much water as will a good deal more than cover it, when half boiled put in a chicken, one onion, pepper and salt. When boiled until the chicken is quite tender, place fowl on a dish with the rice around it.

Mrs. J. Walter Gray.

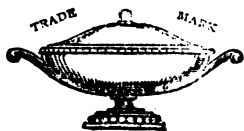
## MARBLED VEAL.

Boil a beef tongue and the same quantity of lean veal, grind separately in a meat cutter. Season with pepper, a little mustard and a pinch each of nutmeg and cloves, adding salt to taste. Pack in alternate spoonfuls as irregularly as possible in a buttered dish, pressing very hard. Put in a cold place and slice.

Mrs. R. H. Kennedy.

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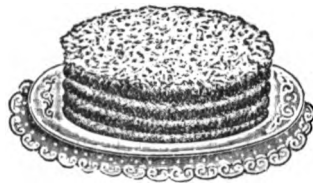
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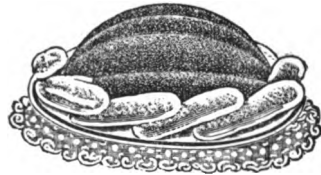
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**GOLD MEDAL, PARIS, 1900**

**CHICKEN SALAD.**

Take one chicken and boil until it is perfectly tender and falls to pieces; chop fine and add a cup of chopped up celery (if celery cannot be obtained use a cup of white cabbage chopped fine). For this make the following dressing: Three eggs beat light, add one teaspoonful of salt, one tablespoonful of dry mustard and one ounce of sugar, one teaspoonful black pepper, three-quarters of a cup of vinegar; mix these ingredients well and put in a boiler on the fire; then add a heaping tablespoonful of butter; stir constantly until it thickens, then remove and let get cold; mix well into the chicken at least one hour before using.

Effie Bramlett.

**CHICKEN SALAD.**

Chop fine one chicken, cooked tender, one small head cabbage, and five cold hard boiled eggs; season with salt, pepper and mustard to taste; warm one pint vinegar, add half a teacup butter, stir until melted, pour hot over the mixture,

stir thoroughly and set away to cool.

Mrs. J. S. Latimer.

**PICKLED BEEF TONGUE.**

Get fresh beef tongues and wash clean in warm water. Then rub about one-fourth teaspoon saltpeter on each tongue, then rub with coarse salt until you think every part of it, especially the root of the tongue, has been thoroughly salted. Lay it in a wooden vessel and sprinkle more salt on it; it will form its own brine. It will be ready for use in three weeks.

Mrs. T. W. Sloan.

**SALMON CROQUETTES.**

To one can of salmon add two eggs beaten thoroughly; one teacup bread crumbs, one half of a lemon, one tablespoonful of melted butter, one teaspoonful salt, half teaspoonful mustard, a fourth of a teaspoonful of pepper. Shape into croquettes and fry in hot lard.

Mrs. Marion B. Leach.

**A. H. WASHBURN,**

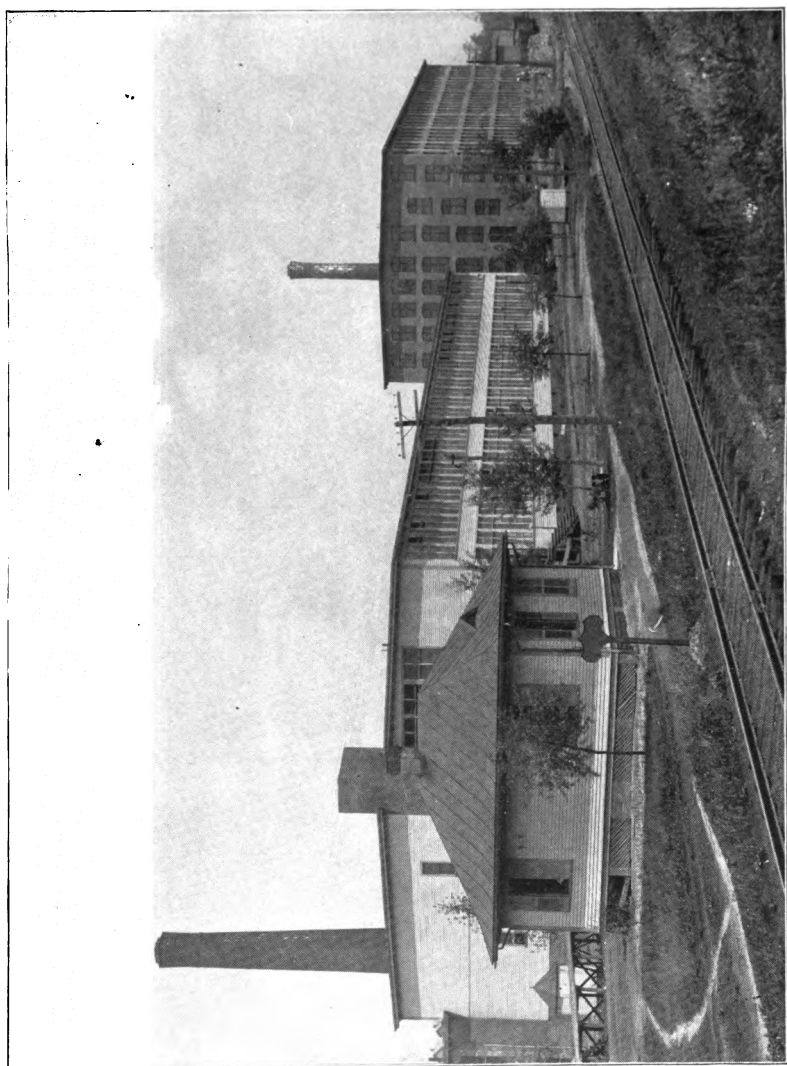
**CHARLOTTE, NORTH CAROLINA.**

**COTTON MILL MACHINERY AND  
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## PUT THESE IN YOUR SCRAP BOOK.

**Tongue Sandwiches.**—Remove the hard and uneatable portions, and cut in small pieces about half a pound of cold, boiled, beef-tongue; pound it to a paste in a mortar with the yolks of three hard boiled eggs, a teaspoonful of English mustard, salt and paprika, moisten with a little white or tomato sauce and add KITCHEN BOUQUET to taste. Spread bread prepared for sandwiches very lightly with butter and then with the tongue paste—the butter may be omitted—and press the pieces together in pairs. Serve at once. If there is delay in serving wrap the sandwiches in confectioner's paper or cover closely with an earthen bowl.

**Quick Aspic Jelly.**—Let an ounce of lean raw ham, chopped fine, an onion, sliced, half a carrot, sliced, a stalk of celery, two sprigs of parsley, a bay leaf, one or two mushrooms, if at hand, and a piece of red pepper pod, simmer in three cups of cold water about an hour, then add salt to taste, a teaspoonful of beef extract, a teaspoonful of KITCHEN BOUQUET, and half a box of gelatine, softened in half a cup of cold water. Stir thoroughly, then strain through a double cheese-cloth. Mould in a shallow pan. Cut in squares or diamonds, large or small, and use as a garnish for a dish of cold meat or a salad.

JANET M. HILL.

### Several Recipes by Miss EMILY L. COLLING

—FOR—

#### KITCHEN BOUQUET.

**Cannelon of Beef.**—Two pounds of uncooked beef (round steak is best) chopped fine or put twice through a meat chopper; yolks of three eggs, two level tablespoonfuls of finely chopped parsley, three tablespoonfuls of melted butter, four rounding tablespoonfuls of soft bread crumbs, two teaspoonfuls of lemon juice, the grated yellow rind of one-half of a medium sized lemon, two level teaspoonfuls of salt, one-half teaspoonful of celery salt, one teaspoonful of onion juice, mixed with one-half teaspoonful of KITCHEN BOUQUET, one saltspoonful of white pepper. Mix all these ingredients thoroughly, and form into a compact roll. Wrap in one thickness of buttered paper; place in a baking-pan and bake for about forty minutes in a quick oven. Baste every five minutes with one-fourth cup of butter melted in one half cup of boiling water. When done remove the paper and serve with brown sauce.

**Brown Sauce.**—Add to the pan in which the cannelon was baked one rounding tablespoonful of flour; rub to a smooth paste; add one cup of soup stock or boiling water; stir a moment and then place on the stove, stir until the sauce bubbles, add a scant half teaspoonful of salt, one-fourth teaspoonful of KITCHEN BOUQUET, one-half saltspoonful of white pepper and one-half teaspoonful of onion juice. Let it bubble up, and serve at once.

**Rolled Beefsteak.**—Have a steak cut from the round one-half inch thick, remove centre bone and surplus fat. Over this steak spread a dressing made of one cupful of soft bread crumbs, one rounding tablespoonful of butter melted, one level teaspoonful of poultry seasoning, or a mixture of sweet herbs, one-half teaspoonful of salt and one-half teaspoonful of white pepper; press this dressing down firmly, then roll compactly and tie securely with twine. Into a large cast iron skillet put one-fourth cup of beef drippings or butter, the former preferred, place over fire and when hot put in the beef roll, turn occasionally until all is of a delicate brown. Remove the roll to an ivory stew-pan having a tight lid. Add to the fat remaining in the skillet one-fourth cup of flour, when thoroughly blended add one pint of boiling water, season with a scant teaspoonful of salt and a saltspoonful of pepper. Pour, as soon as it bubbles, over the beef roll, cover securely and keep at simmering point for about three hours. One hour before serving add to the gravy one onion chopped fine and a small piece of bay-leaf. When done transfer to a platter and carefully remove the strings. Add to the gravy one-half teaspoonful of KITCHEN BOUQUET, remove the bay-leaf and pour the gravy around the roll, or serve from a gravy-boat.

**Minced Turkey ON TOAST.**—Cut up cold roast turkey into small cubes. For one and a half cupfuls of these cubes make the following sauce: Place in a saucepan a rounding tablespoonful of butter; when hot add three thin slices of onions. Allow the onions to brown slightly, then carefully remove it. Add to the hot butter one rounding tablespoonful of flour, rub to a smooth paste and add one cupful of stock made from the bones and skin of the turkey, stir until it bubbles, add one-half teaspoonful of salt, one-fourth teaspoonful of KITCHEN BOUQUET and a little white or cayenne pepper. To this sauce add the cubes of turkey; heat thoroughly (but do not allow it to cook), and pour over squares

**TONGUE SANDWICHES.**

Remove the hard and uneatable portions, and cut in small pieces about half a pound of cold, boiled, beef tongue; pound it to a paste in a mortar with the yolks of three hard boiled eggs, a teaspoonful of English mustard, salt and paprika, moisten with a little white or tomato sauce and add Kitchen Bouquet to taste. Spread bread prepared for sandwiches very lightly with butter and then with the tongue paste—the butter may be omitted—and press the pieces together in pairs. Serve at once. If there is delay in serving wrap the sandwiches in confectioner's paper or cover closely with an earthen bowl.

**BAKED SPRING CHICKEN.**

Prepare two small chickens as for fricassee. Place over the fire in boiling water the neck, wings and feet, to furnish stock for gravy. Arrange the chicken in a bakingpan, sprinkle with salt and pepper, dredge with flour and dot over with bits of butter, using about one-fourth of a cupful. Bake from thirty to forty minutes in a hot oven, basting

every five minutes with one-fourth cup of butter, melted in one-third cup of boiling water. When done, remove the chicken to the platter. Add to the contents of the baking pan two rounding teaspoonfuls of flour; rub to a smooth paste. Add one cupful of chicken stock, one cupful of cream, one-fourth teaspoonful of Kitchen Bouquet and some white pepper, place over the fire, stir until it cup of cream or milk, with salt and pepper to taste, and last, the whites of eggs well beaten. Melt a tablespoonful of butter in pan, pour in mixture and set in hot oven; let bake a delicate brown and serve hot.

Mrs. C. C. Jones.

**CHICKEN SALAD.**

One chicken, one dozen eggs, half dozen Irish potatoes, eight cucumber pickle, some cut celery. Delmonico's Dressing for same: One-half cup vinegar; half cup water; boil together, then mix in one desertspoonful flour, one teaspoonful salt, one teaspoonful mustard; dash red pepper, yolk two eggs, butter size of egg. Over this pour mayonaise.

Mrs. W. P. Conyers.



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Wholesale Distributors for S. C.

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Greenville, S. C., Agents.

**MINCED OYSTERS.**

One quart oysters, one pint bread crumbs, two raw eggs not beaten, one teaspoonful onions chopped very fine; butter size of an egg, juice of one lemon, cup of celery chopped fine. Mince oysters, leaving out the hard place, and mix all the above together and heat thoroughly over fire, stirring constantly. Put in shells and sprinkle cracker crumbs over top and bake twenty minutes. Above will fill fifteen shells.

Mrs. R. L. Graham.

**CHICKEN SALAD.**

Boil one large fat hen until perfectly tender, cut into medium sized pieces and mix with it about three times the quantity of celery. Mash to a smooth paste the yolks of nine hard boiled eggs with the yolks of three raw eggs, well beaten; drop or pour in thin stream, olive oil three tablespoonfuls or more if desired, two tablespoonfuls of vinegar or lemon juice, into which a teaspoonful of dry mustard has been stirred will make dressing right consistency.

Season with salt and cayenne pepper and mix thoroughly with chicken and celery.

Mrs. James Killian.

**OYSTER COCKTAIL.**

Take the liquor of one pint of oysters, put on fire and let boil (without any oysters) skim carefully whilst cooking; then mix a little brandy or sherry wine, small stick of mace, four or five drops tobasco sauce, one desertspoonful of mild tomato catsup, salt and add to the hot liquor after liquor is strained. Then pour red hot over the oysters. Serve in round glasses with a teaspoon or oyster fork. Saltine crackers or oysterettes. Fine.

Mrs. Wm. Hayne Perry.

**OYSTER STEW.**

One quart of oysters, put them on and let them come to a boil; add one quart of sweet milk, one teaspoonful of butter; put in crushed crackers, salt to taste.

Mrs. A. D. Gaillard.

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41,000 Spindles      1,000 Draper Looms.

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Straw Hats Cleaned

Phone 119

### CHICKEN AND MUSHROOMS FOR PATES.

Take two cans of mushrooms to one turkey or two fat chickens and two sweetbreads boiled. After chicken is boiled cut up all together and season highly with nutmeg, red pepper, salt to taste, one pint of fresh sweet milk, one-quarter pound of butter and table spoonful of flour to thicken it. Cream butter and flour together. When done stir in the chicken and stew ten minutes; add a little sherry wine, finely minced parsley and a little lemon juice and one desert-spoonful of Worcestershire sauce. Put in pastry or ramakins and bake light brown, then eat them.

Mrs. Wm. Hayne Perry.

### ROAST BEEF OR MUTTON.

Secure a nice roast, then prepare a paste made of melted lard, flour, salt,

onions, red pepper and cloves. Rub this over meat, then pour about two table-spoonfuls of vinegar over meat. Never put meat in water, but place it in a vessel that can be put in another containing water. Cover meat and bake until easily pierced with a fork.

Mrs. M. A. Harris.

### BEEF OR VEAL LOAF.

Run meat through cutter. Three pounds lean beef, three eggs, half pound fat bacon, one pint cracker crumbs, butter the size of an egg. Season to taste with pepper, salt and sage. Mix with milk about one quart, or as soft as can be formed into loaves, place in pan, sprinkle with cracker crumbs, fill pan about half full of water and bake, basting often. This is very delicious either hot or cold. Tested.

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PROPRIETOR

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Asst. G. P. A.

**TURKEY SALAD.**

Select a fat young turkey, hen if possible, dress and salt away. The following day put into a vessel of cold water then cook until tender enough for the meat to drop from the bone. Cut up into dice and add to it equal quantity of celery chopped fine; two pounds English walnuts. Pour over this one teacupful of grease skimmed from water in which turkey was boiled. Then add a mayonnaise dressing made of one pint of olive oil, yolks of one and a half eggs, juice of one and a half lemons, a dash of cayenne pepper and a few drops of onion juice; mix thoroughly and set on ice until served.

Mrs. H. B. Tindal.

**CODFISH BALLS.**

Pick apart one pound salt codfish; cover it with cold water and soak for one hour, drain, cover with cold water again, bring to boiling point; drain, press dry, measure and allow an equal quantity of mashed Irish potatoes. Mix thoroughly and form into small balls, dip in beaten egg and drop at once in deep hot fat,

drain for a moment on brown paper and serve either plain or with tomato sauce. The balls may be rolled in bread crumbs after being dipped in egg. Fry brown.. Tested.

**BAKED CABBAGE AND BACON.**

Shred or chop coarse three pounds of cabbage, stir into it a tablespoonful of flour, a teaspoonful of salt, the same of sifted dry mustard, a little paprika and half a cup of water. Put into a granite baking dish, lay over the top six thin slices of lean bacon, and cover tight. Bake in a hot oven an hour in summer time, longer in winter. If it does not brown with the cover on, remove for a few minutes. The bacon is nice, however, if a thin tin is used for cover and not removed.

Mrs. Thomas J. Ligon.

**FRIED OYSTERS.**

Over a cup and a half of bread crumbs pour enough warm water to make a thick paste; season with salt and pepper. Cover each oyster with this mixture, roll in dry crumbs and drop into a deep vessel of boiling lard. Remove almost immediately with a large spoon. Tested.

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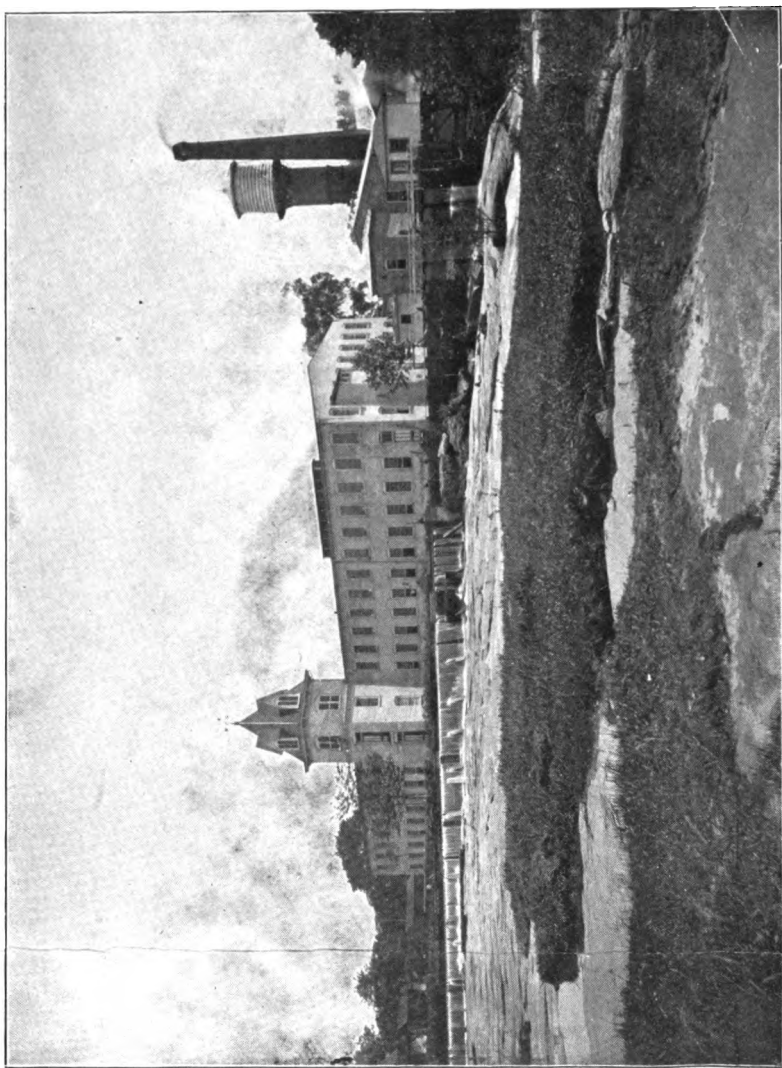
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**TO HASH A DUCK.**

Cut up the duck, season with pepper and mixed spices. Have ready some thin slices of cold ham or bacon; place layer of them in a saucepan, then put in duck, add just enough water to moisten. Cover the pan closely and let steam for an hour. cup of wine can be added.

Mrs. M. A. Harris.

**FOR CORNING BEEF.**

For one hundred pounds prepare the following: Four quarts salt, four pounds brown sugar and four pounds saltpeter, mix well together. Rub in meat with this and pack in a barrel. Sufficient pickle will soon be made to cover the beef. By no means add water, and do not boil or interfere with it in any way.

**CHICKEN SALAD.**

For a grown chicken boiled tender and minced, I use four large white bunches celery, shredded fine. Add the following dressing: Three well beaten eggs, one small teaspoonful mustard, one of sugar and one of salt, two gills of vinegar. Cook in

a double boiler until smooth and thick, stirring often. Remove from fire, add one gill of cream and half pound of butter, or half pint chicken oil. When all the ingredients are thoroughly chilled, mix with a silver fork.

**PRESSED CHICKEN.**

Two hens, half box gelatine, six stuffed eggs. Cut chicken as for salad, season well, pour over this the dissolved gelatine also highly seasoned. Mix well. Put into mould with eggs side up so when sliced each slice will have slice of egg. Put a weight on it and set on ice for three hours; serve with any dressing preferred.

Mrs. S. S. Crittenden, Jr.

**SUMMER MINCE MEAT.**

Three cups of apples chopped fine, one cup of raisins, seeded, one cup of sugar, one cup of molasses, one-half cup of vinegar, three eggs, one tablespoon butter, on cup wine, salt spoon of all kinds of spices. Mix well. Line two pie dishes with plain paste and fill them with the mixture and bake.

L. M. R.

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## SOUPS

### MOCK OYSTER SOUP.

Stew hog or beef brains in one cup of water, with salt and pepper. Put on one quart of milk to boil, add a lump of butter; when at the boiling point pour in the brains. Serve hot with crackers.

Mrs. Louise Weldon.

### WINE SOUP.

One quart of sweet milk, one large tablespoonful of flour, mix smooth with milk or water. One egg beaten well, salt and a little sugar. Boil as you would custard. Add wine to the taste. Season with nutmeg or cinnamon.

Mrs. Weldon.

### CHICKEN SOUP (Fine).

One cup of cold chicken chopped as fine as powder, one pint strong chicken broth, one cup sweet cream, half a cup of bread crumbs, yolks of three eggs, salt and pepper. Soak the crumbs in the cream, bring the broth to boiling point and add the meat. Boil eggs hard and rub the yolks, add one scant teaspoonful of salt and serve.

Mrs. Weldon.

### BRAIN CROQUETS.

Let the brains soak one hour, then parboil them five or six minutes; season lightly with salt and pepper, add one third as much bread crumbs as brains, mix all together with two tablespoonfuls of cream, three eggs (whites only) and fry in deep fat.

Mrs. George C. Smith.

### PUFF OMELET.

Stir into the yolks of six eggs one tablespoonful of flour mixed into a cup of cream or milk with salt and pepper to taste and last the whites of eggs well beaten. Melt a tablespoonful of butter in pan, pour in mixture and set in hot oven, let bake a delicate brown and serve hot.

Mrs. C. C. Jones.

### TOMATO SOUP.

To one pint of tomatoes add one pint of boiling water; when boiling, add one even teaspoonful of soda, then one pint of milk, two table-spoons of butter, and about one cup of rolled crackers. Pepper and salt to taste. Serve immediately.

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## OYSTER SOUP.

Drain carefully one quart oysters, remove bits of shell. Prepare cracker dust by crushing one pound crackers with rolling pin, to which add one teaspoonful baking powder. To two well beaten eggs add a cup of sweet milk. Take oysters one at a time and dip in this mixture, then roll in

cracker dust. When all have been dipped begin with first and redip each in regular order and roll in dust. Have lard in frying pan very deep, when at boiling point drop oysters in. They should brown immediately and be removed to colander to drain. Serve while hot on hot platter.

Mrs. C. C. Jones.

## ENTREES

## CHEESE STRAWS.

Mix two tablespoonfuls of flour, two of bread crumbs and four of grated cheese. Put them into the middle of a dinner plate. Make a hole in the center of it and into it put the yolk of one egg, two tablespoonfuls of cold water, a dash of red pepper and a saltspoonful of salt. Work the flour, cheese and crumbs carefully into the yolk and water. The dough must be hard and dry. Knead until elastic. Roll thin and cut into pieces the width of a straw and five inches long. Tie into little bunches and serve. Hand around with the salad. Good.

## GREEN CORN PUDDING.

A most delicious accompaniment to a meat course. Take one quart milk, five eggs, two tablespoonfuls

of melted butter, one tablespoonful white sugar, and twelve large ears of green corn; grate corn from cob, beat the whites and the yolks of the eggs separately; put the corn and yolks together, stir hard and add the butter, then the milk gradually; beating all the while; next the sugar and a little salt, lastly the whites. Bake slowly at first, covering the dish for an hour; remove the cover and brown nicely. Serve with sugar and butter.

Mrs. W. N. Brissey.

## CHEESE HOOPS.

One packed cup of grated cheese, one-half cup of soft butter, a pinch of salt, three tablespoonfuls of cold water, one-half teaspoonful of paprika, enough flour to make a nice dough, roll quarter of an inch thick, cut in hoops and bake.

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**CHEESE RAMAKINS.**

Put two ounces of stale bread into a gill of milk. Stir over the fire until smooth and hot. Take off fire, add yolks of two eggs, one tablespoon of butter, two of grated cheese. Season with salt and pepper. Fold in the well beaten whites of the eggs, and bake in quick oven for five or six minutes.

Mrs. W. H. Irvine.

**DOUGHNUTS IN RHYME.**

One cup of sugar, one cup of milk,  
Two eggs, beaten fine as silk,  
Salt and nutmeg (lemon will do),  
Of baking powder teaspoons two.  
Lightly stir the flour in.  
Roll on pie board, not too thin;  
Cut in diamonds, twists or rings;  
Drop with care the doughy things  
Into fat that briskly swells  
Evenly the spongy cells.  
Watch with care the time for turning.  
Fry them brown, just short of burning.

Roll in sugar. Serve when cool.

Mrs. W. H. Irvine.

**ORANGE SOUFFLE.**

Peel and slice six oranges, put in a glass dish a layer of oranges, then one of sugar, and so on until all the orange is used, and let stand two hours; make a soft-boiled custard of yolks of three eggs, one pint of milk, sugar to taste, with grating of orange peel for flavor, and pour over the orange when cool enough

not to beak dish, beat whites of eggs to stiff froth, stir in sugar, and pour over pudding. Very nice.

Mrs. Hadden.

**CHESS PIE.**

Five eggs, one cup butter, one cup sugar, cream together butter, sugar and yolks of eggs, make a rich crust and bake. Spread over the top a meringue made of the whites of the eggs and sugar. Flavor all with lemon and serve hot.

Mrs. Frank E. Major.

**VEGETABLE PIE.**

Cut fine all kinds of vegetables, one large onion, pepper and salt to taste, plenty of tomatoes and a tablespoonful of butter or lard; mix well and put on top of stove, keep pan covered and boil slowly, stirring frequently to prevent vegetables from scorching. When almost done put in oven and let bake slowly until a rich brown.

Mrs. Gates.

**EGG OMELET.**

Take as many eggs as size of omelet required; beat the eggs very light, and for every six eggs allow one-half cup of milk, season with butter, a dash of salt and pepper. Have ready saucepan very hot, drop in eggs and turn over and over with batter cake turner. Do not let them become hard. Serve immediately.

Mrs. M. A. Harris.

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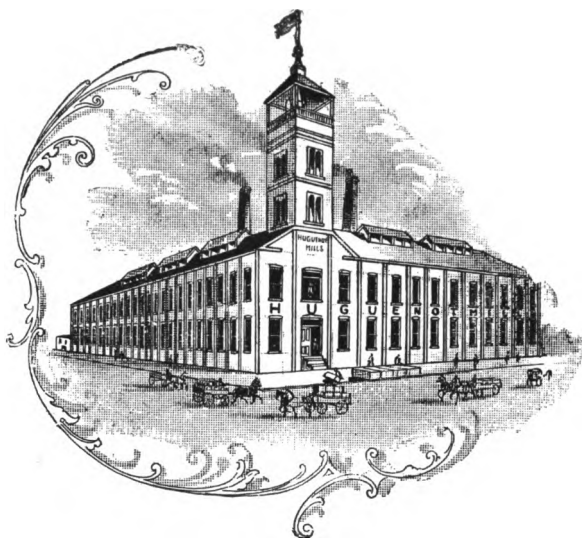
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## FRIED APPLES.

Put equal portions of butter and sugar in the frying pan; when hot, drop clean, thinly sliced apples in, keep turning until a delicate brown. These are nice for breakfast or tea.

Mrs. J. W. Cullaham.

## TOMATO PIE.

Take ripe tomatoes and place in pan alternately with grated bread or cracker crumbs over each layer of tomatoes; season with sugar, salt, black pepper and butter; continue layers until pan is filled. Let tomatoes be the last layer.

Mae Harris.

## CHICKEN SALAD.

Boil three chickens until perfectly tender, salting to taste, when cold, chip with scissors, rejecting all gristle and skin, add about an equal quantity of celery. For dressing take eight hard boiled yolks, rubbed through a seive, and four raw yolks, beaten light, mix with hard boiled yolks until perfectly smooth, add gradually about one pint of best olive oil, a few drops at a time, taking care to blend each portion with the egg before adding more, stirring constantly until a thick paste is formed and the mixture has a glossy appearance, then add a few drops of vinegar and a little lemon juice, a cup of whipped cream improves the dressing. Season with cayenne pepper and a little salt.

Mrs. Nelson C. Poe.

## TOMATO PELAU.

Take about one quart of tomatoes and put in saucepan with three or four slices of fat bacon, let come to hard boil then add a pint of rice, season with salt and whole black pepper, a teaspoon sugar; let boil until dry and each grain of rice will separate, stir occasionally to prevent scorching.

## STUFFED COLD TOMATOES.

Nice for lunch or tea. Cut tops off firm, ripe tomatoes, remove cores, &c., fill with a rich dressing made in the following way, one tender chicken and one cold beef tongue cut in dice, highly seasoned with parsley, mustard, red pepper, salt and Worcestershire sauce. Add an equal portion of celery cut up about same size, moisten all with a little French dressing, which is easily and quickly made. Fill tomatoes with this, set them on ice to get cold. Serve on lettuce leaves, tender and fresh, is not only a pretty dish but delicious.

Mrs. Wm. H. Perry.

## QUINCE HONEY.

Pare and grate five nice quinces, add five pounds of granulated sugar to a pint of boiling water, stir over the fire until dissolved, then add the grated quinces, cook fifteen minutes, pour into glasses and when cool cover. This is delicious.

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**CHEESE STRAWS.**

One cup flour, one cup grated cheese, one-eighth pound butter, yolk one egg, pinch red pepper, salt-spoon salt. Rub flour and cheese together, soften (not melt) butter, rub in thoroughly, then add salt, pepper and lastly yolk of egg. Knead thoroughly till soft enough to roll well divide mixture and roll half of it at a time quite thin, cut in strips one-inch wide, lay on oil paper and bake a light brown.

Mrs. A. B. Sinkler.

**CUCUMBER AND ONION SALAD.**

Pare cucumbers and lay in ice water one hour. Do same with onions in another bowl. Then slice them in proportion of one onion to three large cucumbers, arrange in salad bowl and season with vinegar, pepper and salt.

Miss Eleanor Donata Honour.

**POTATO SALAD.**

Four small potatoes, three eggs, teaspoonful butter, half teaspoonful salt, one-fourth teaspoonful mustard, one-fourth teaspoonful pepper, one-fourth of a cup of vinegar, and a little onion. Boil and put through the potato masher the eggs and potatoes, add butter and other ingredients. Mix with the hands and mould into fancy shapes the size of a walnut.

Mrs. Marion B. Leach.

**A DELICIOUS SALAD.**

Select a firm, round cabbage, remove outside leaves, cut and scoop out the center, leaving a firm shell of the cabbage. Mix two cupfuls of finely chopped cabbage and two of celery, let stand in lemon-flavored

ice water, drain dry and add one cupful of nut-meats, pecans are good, and the pulp of one grape-fruit cut in small pieces, mix this with an egg and butter dressing and when very cold fill the cabbage. Serve on a pretty green plate which are sold for this purpose. The dressing is made by cooking one-fourth of a cup of vinegar with the yolks of four eggs and one-fourth cup butter, a little sugar, mustard, salt and pepper. When cold mix with an equal amount of cream.

A. B. C.

**EGG PLANT WITH BELL PEPPER.**

One large egg plant, two cups full of bread crumbs, one cup minced beef, two hard boiled eggs, two large spoonfuls of butter, a little pepper and salt, six large bell peppers. Pare egg plant, let stand one-half hour in salt water, then drop in boiling salt water, cook until tender, remove from the water, mix in bread crumbs, meat, eggs chopped fine, butter, salt and pepper; mix well; cut off stem end of peppers, take out seed, rinse with cold water and fill with the above mixture, sprinkling a little of the bread crumbs on top. Place in a pan with a little boiling water and bake a few minutes in the stove. Serve hot. Tested.

**CHEESE STRAWS.**

Take a pint of flour and a half pint of grated cheese; mix them and make a paste of lard as you would for pies. Roll out in a thick sheet, cut in strips half an inch broad and five and six inches long. Bake a light brown.

Mrs. J. T. Arnold.

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## PICKLES AND SAUCES

### TOMATO SWEET PICKLES.

One peck green tomatoes, twelve large onions, chop these together fine, one cup salt over these for 12 hours, strain all juice out and put tomatoes and onions in one pint vinegar and two pounds sugar, and boil 20 minutes. Put spices to suit taste, a teaspoonful of celery seed and a few mixed spices tied up in a thin bag.

Mrs. Charles F. Schwings.

### SLICED TOMATO PICKLE.

One peck of green tomatoes and half the quantity of onions. Slice and soak in alternate layers with salt in a stone or wooden vessel for one or two days. Take out, rinse in clear water and dry for a few hours. Put them on the fire and boil with vinegar enough to cover, until they are tender. Season with one ounce each of black and white mustard seed, one ounce celery seed, six red pepper pods and one-half ounce mustard. Sweeten to taste. Put up in jars while hot.

Mrs. B. A. Morgan.

### SPICED PEACHES.

Seven pounds of fruit, three pounds of sugar, one ounce of cloves, one ounce cinnamon bark, one quart vinegar. Put a layer of fruit and a layer of spice, not powdered, alternately. Boil the sugar and vinegar together and pour over the fruit. The next day boil up all together for a few minutes and put away for use.

Mrs. D. N. Durham.

### PRIZE CELERY AND APPLE SALAD.

Take equal parts of crisp celery cut into lengths and tart apples scooped from the skin and chopped rather fine. Both should be chilled thoroughly before mixing. At serving time sprinkle lightly with salt and toss them together. For the dressing use the following mayonnaise: Put the yolks of two raw eggs into a cold soup plate. Add a saltspoonful of salt and stir for a minute, then add drop by drop eight tablespoonfuls of olive oil, and a dash of cayenne pepper, and one and a half tablespoonfuls of lemon juice very gradually. At the last moment stir in a half a pint of whipped cream. Mix lightly with apples and celery and serve in red apple shells. Good.


### QUICK ASPIC JELLY.

Let an ounce of lean raw ham, chopped fine, an onion, sliced, half a carrot, sliced, a stalk of celery, two sprigs of parsley, a bay leaf, one or two mushrooms, if at hand, and a piece of red pepper pod, simmer in three cups of cold water about an hour, then add salt to taste, a teaspoonful of beef extract, a teaspoonful of Kitchen Bouquet, and half a box of gelatine, softened in half a cup of cold water. Stir thoroughly, then strain through a double cheesecloth. Mould in a shallow pan. Cut in squares or diamonds, large or small, and use as a garnish for a dish of cold meat or a salad.

Janet M. Hill.

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**DAMSON SWEET PICKLE.**

Stick each damson with a fork, and to every pound of fruit allow one pound of sugar, and one-half pint vinegar, add a little cloves, mace, cinnamon and allspice, tied up in a bit of muslin. Scald the vinegar and spices and pour over the damsons boiling hot, for four successive days.

"Delightful."

**BROWN SAUCE.**

Add to the pan in which the cannelon was baked one rounding tablespoonful of flour; rub to a smooth paste; add one cup of soup stock or boiling water; stir a moment and then place on the stove, stir until the sauce bubbles, add a scant half teaspoonful of salt, one-fourth teaspoonful of Kitchen Bouquet, one-half saltspoonful of white pepper and one-half teaspoonful of onion juice. Let it bubble up, and serve at once.

**CELERY WITH SAUCE.**

Trim away the outside leaves of three heads of celery, cut the roots to a point, and trim off the tops of the stalks, leaving the heads six inches in length; wash and blanch ten minutes in boiling water, drain, cover with cold water, and wash carefully. Tie the heads in a bundle and put in a stew-pan with a pint and a half of boiling stock or water, or half of each. Add one-fourth a cup of fat from the top of stock, half a carrot, half an onion, a teaspoonful of salt, and a few grains of

cayenne, cover, and let simmer two hours, or until tender. Drain out the celery, strain the liquid and remove the fat. Use the liquid with more stock, if needed, in making a cup and a half of sauce; flavor with half a teaspoonful of Kitchen Bouquet. Pour over the celery, and serve garnished with parsley.

**WATERMELON RIND SWEET PICKLE.**

Pare off all the pink part and all of green outside rind, then cut what remains into shapes. Soak in salt water twenty-four hours, then soak in alum water twenty-four hours and lastly soak for twenty-four hours in fresh water. As soon as taken out of fresh water boil for one hour in ginger tea. To every three pounds of rind allow one and one-half pounds white sugar, one and one-half pints of vinegar, one-quarter of a nutmeg, one-half teaspoonful cinnamon, a piece of ginger and one teaspoonful of allspice. Put spices in thin muslin bag and boil in vinegar, into which drop shapes as soon as removed from ginger tea and boil for forty-five minutes. Then put in jars and seal or tie muslin closely over corks.

Miss Ida M. Roberts.

**ORANGE PEEL CITRON.**

Drop peel in cold water; let boil fifteen minutes; pour off and boil again fifteen minutes; Put into thick syrup and boil till clarified. Roll in sugar. Dry in the sun.

Caroline D. Dawson.

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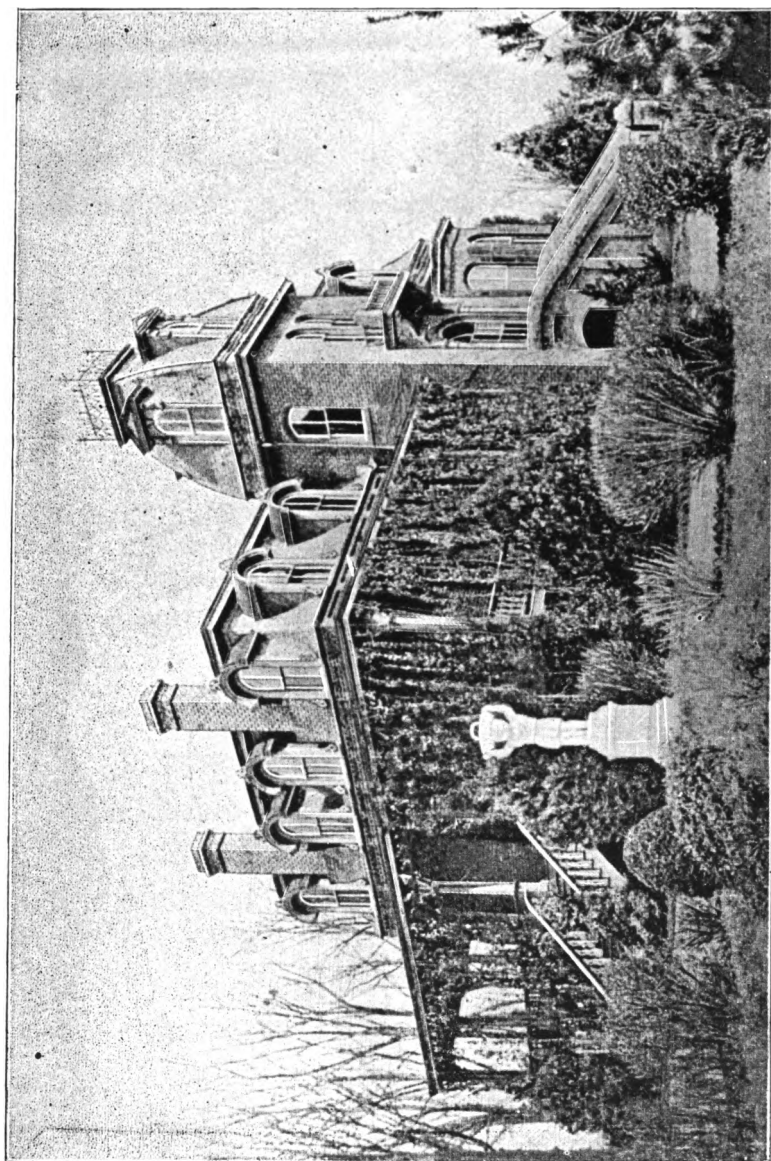
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## MAYONNAISE DRESSING.

Use an egg beater with wheel attachment and a bowl just large enough to permit the beater to revolve easily. In the bowl place the yolk of one egg, a tablespoonful of vinegar, half a teaspoonful of salt, a dash of cayenne, and a very small pinch of dry mustard, measure half a pint of oil and have it in readiness with everything very cold. Place the beater in the bowl and beat the mixture thoroughly, do not be discouraged if the egg shows a tendency to lodge on the sides of the bowl, simply keep the wheel in motion. Pour in a dessert spoonful of oil, beat again, add a tablespoonful of oil and beat right on then add another tablespoonful of oil, beat vigorously and pour in the remainder of oil. The dressing should be very thick by this time, thin with lemon juice, about two tablespoonfuls. Give a final beating and the mayonnaise is made. (Copied from the "Puritan.")

Mrs. John Russell.

## GRAPE CATSUP.

Let five pints of grapes simmer till they are so soft that you can rub all but the seeds through a colander. After this is done, add two pints of brown sugar, one pint of vinegar, two tablespoonfuls each of allspice, cloves and cinnamon, one and one-half teaspoonfuls of mace, one of salt and half teaspoon of red pepper. Put them all in a procelain kettle and let boil slowly till thick enough.

Mrs. S. A. Crittenden.

## FRENCH PICKLES.

One peck green tomatoes, sliced; throw over them one teacup of salt and let them stand over night, drain thoroughly. Take four quarts vinegar, two pounds brown sugar, one-half pound white mustard seed, two teaspoonfuls of ground allspice, two teaspoonfuls of ground cinnamon, two teaspoonfuls of ground cloves, two teaspoonfuls ground ginger, two teaspoonfuls of ground mustard. Heat vinegar to boiling point with spices tied in cloth and pour over pickles. Do not cover until cold.

Mrs. O. R. Taylor.

## SPICED GRAPES.

Pulp the grapes, put the pulps on and boil till soft, then pass through a coarse sieve to take out seeds. Then put pulps, skins, vinegar and spices (tied in a bag) and sugar on and boil till the syrup is nice and thick. Five pounds grapes, four pounds sugar, one pint vinegar, two teaspoonfuls of cloves, and two of cinnamon. Tested.

## TOMATO JELLY.

One can of tomatoes, one-half box gelatine. Pass the tomatoes through a colander, then season to taste with salt, red pepper, sugar, mustard and Marischino or Worcester sauce. A little chicken stock added is an improvement. Soak the gelatine in a little cold water, then stir into the tomato when boiling, until thoroughly dissolved. Pass the whole through a coarse cloth and put in a cool place to congeal.

Miss E. E. Beattie.



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**CHOW CHOW PICKLES.**

One peck green tomatoes, two large cabbage heads, ten or twelve onions, twenty-five cucumbers, one pint grated horseradish, one-half pound white mustard seed, two tablespoons ground black pepper, celery seed one ounce, cinnamon, ground, one ounce, turmeric one ounce. Cut 'vegetables into small pieces, sprinkle well with salt, let stand all night. Next morning drain off brine, and put to soak in one-third water and two-thirds vinegar for a day and night, drain off well; boil one and one-half gallons vinegar with three and one-half pounds brown sugar, and pour hot over the whole. When cold add one-half pound ground mustard and small bottle olive oil; mix well and put into jars, tie closely.

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Mrs. Jas. S. Cothran.

**SPICED GRAPES.**

Five pounds grapes, three of sugar, two teaspoons cinnamon and allspice, half teaspoon cloves; pulp grapes, boil skins until tender, cook pulps and strain through a sieve, add it to the skins, put in the sugar, spices and vinegar to taste; boil thoroughly and put into jelly glasses.

Mrs. Thos. J. Ligon.

**PEPPER PICKLES.**

Remove the seed carefully and place the pepper in weak brine for twelve hours, cut cabbage fine and a few onions, salt very little and let stand twelve hours, press the water out, then mix white mustard seed,

spices, a little sugar and mix well, stuff the peppers and sew them, place in the jar. Let good apple vinegar come to a boil and pour on the peppers and cover closely. If peppers are two salt rinse off before stuffing and add a small piece of alum to harden them.

J. C. S.

**SWEET TOMATO PICKLE.**

Four pounds brown sugar, one quart vinegar, eight pounds ripe tomatoes, mace, allspice, cloves and cinnamon to taste. Scald the tomatoes and peel before weighing. Make syrup of sugar, vinegar and spices by boiling together, then put in as much of the fruit as the syrup will cover well, boil ten minutes, then lift out the fruit with perforated dipper, put on flat dish and drain the syrup back into the kettle, put in remainder of fruit in relays, only so much each time as syrup will cover, until all has been boiled, taken out and drained the same way. The syrup which has been thinned by the fruit juice must now be boiled to the consistency of simple syrup, then stir into the fruit and put into jars. Plums, figs, peaches, grapes and cherries may be made by same recipe and all equally good.

Pears, quinces and watermelon rinds may be made by this recipe also, only they must be boiled until tender first, using just enough hot water to cover well, putting a dish or new tin vessel over them, steaming gently until they can be pierced by a straw

Mrs. S. E. Serrine.

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## LETTUCE DRESSING.

One-half cup vinegar, one-half cup water, one teaspoon sugar, one salt-spoon mustard, one tablespoon butter, salt, pepper to taste. Beat two eggs and mix all together, adding vinegar last. Boil gently, stirring constantly till it thickens.

Mrs. D. W. Edaugh.

## CATSUP.

One-half bushell ripe tomatoes, one dozen large onions, one dozen green peppers; salt to taste; boil and strain through a sieve; add spices in a bag, one tablespoon each cloves, allspice, cinnamon, one pint strong vinegar.

## CHILI SAUCE.

One dozen tomatoes, four ripe three green peppers, two onions, chopped fine, two tablespoons of salt, one tablespoon sugar, three cups of vinegar.

## ARTICHOKE AND ONION PICKLE.

One gallon vinegar, one pint of salt, one pound of brown sugar, one large box mustard, one ounce each turmeric, cloves, black pepper, ginger (all of these whole); stir this mixture together and pour over artichokes and onions, or any other vegetables. Do not cook.

A. E.

## SWEET PICKLE PEACHES.

Seven pounds of peeled peaches, three and one-half pounds sugar, one quart vinegar, one tablespoon cloves,

one tablespoon mace, three pieces ginger. Boil all together in a kettle, scalding the fruit in it until you can pierce with a straw. Keep air-tight.

Mrs. A. C. Ferguson.

## TOMATO CATSUP.

Half bushel tomatoes, slice, cover with little water, boil soft, strain out pulp, add to liquid one quart best vinegar, one-half pint salt, one ounce cloves and allspice, one and one-half ounces cayenne pepper, one ounce black pepper. Boil until thick; bottle and cork tightly or seal while hot. Make as late as possible in the season.

## UNIVERSAL PICKLE.

To one gallon best vinegar add one half pint salt, two ounces each of cloves, allspice, mace, ground ginger, white mustard seed, black pepper, turmeric and box mustard, three dozen onions, many red pepper pods and some scraped horseradish. Wash and wipe your vegetables, without further preparation put in from time to time in the mixture, stir the jar frequently should there be mould add more vinegar and salt.

## SWEET PICKLES.

Seven pounds fruit, three and one-half pounds sugar, one quart vinegar, allspice, mace, cloves and cinnamon bark. Put all together in a kettle and boil or simmer until peaches are soft enough to run straw through them. Put in tight bottles for use.

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## GREEN SWEET TOMATO PICKLE.

Cut into shapes and weigh, then soak 24 hours in salt water, the same time in fresh cold water, the same time, 24 hours, in alum water; next boil them in strong ginger tea. To every three pounds of shapes allow one and one-half pounds of white sugar and one and one-half pints of vinegar; scald the shapes for five days with boiling syrup; a few sticks of cinnamon, desert spoonful allspice and a few pieces of ginger; add spices while making syrup.

"Splendia."

## PICKLE PEACHES OR PEARS.

One quart vinegar to four and one-half pounds sugar, one-half pound sugar to little over one pound fruit; place all sugar and vinegar over the fire till it comes to a boil, then lay a layer of fruit and cook until soft enough to run a fork through, then remove the fruit and fill the same way until all are done; the syrup needs no more cooking; before cooking the fruit, stick four cloves in each. An excellent receipt.

Nannie Langston.

## CHARLOTTE RUSSE.

One pint cream, one teacupful of sugar, one-fourth box gelatine, whites of six eggs beaten stiff, flavor with sherry wine and a little vanilla. Whip cream very stiff then add sugar and beat well. Next add gelatine dissolved in about one-half teacupful of fresh milk.

Mrs. . H. Cureton.

## FRUIT CAKE.

One pound sugar, one pound butter, one pound flour, one dozen eggs, three pounds raisins one pound currants, one pound citron, one teaspoonful allspice, one teaspoonful cloves, one nutmeg, one teaspoonful mace, one teaspoonful cinnamon, one wine glass brandy.

Mrs. Lizzie Bell.

## PEACH PICKLE.

Seven pounds of peaches, three pounds of brown sugar, one quart vinegar, one tablespoon allspice, one tablespoon cloves, one tablespoon mace; put in a kettle and boil until you can pierce with a straw. Put up air tight.

Mrs. Lizzie Bell.

## PALMETTO SALAD DRESSING.

To two well beaten eggs add one teaspoonful of salt, one-half teaspoonful of pepper, half teaspoonful of mustard, two tablespoons celery seed, two tablespoons of water, two tablespoons of sugar, two tablespoons of butter; mix all and add enough vinegar to make a teacupful. Cook until the consistency of cream. Cream may be added if you wish.

## PICKLE (COOKED.)

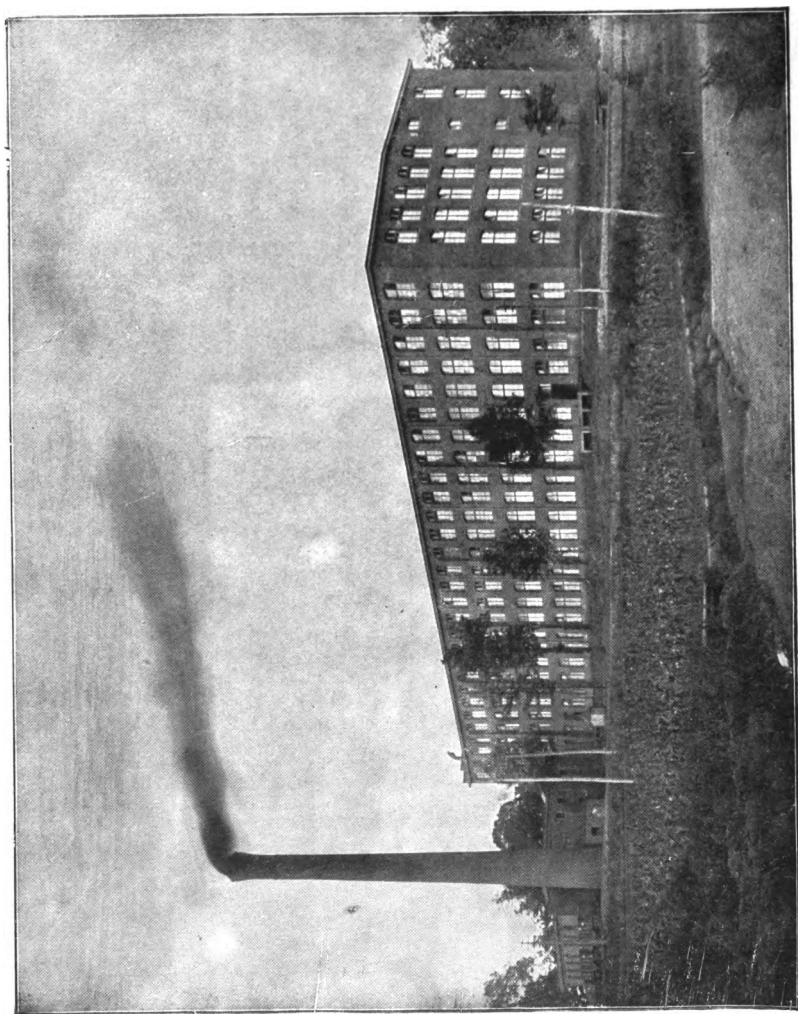
One gallon cabbage, two quarts green tomatoes, one quart onions, cut up fine and salt; let stand a half hour, drain off dry, cover with vinegar, sugar and spices to taste; boil half an hour in the vinegar.



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The Mountaineer is the oldest newspaper in upper South Carolina, and it was the second newspaper printed in this section of the State. The name was given to it by Mr. Obadiah H. Wells in 1827, when he became its proprietor, and it was called The Republican prior to that time. In the Nullification contest the editor was the late Governor Benjamin F. Perry, who espoused the cause of the Union. Gov. Perry edited The Mountaineer at other times, and in 1852 he established The Southern Patriot. In a few years the two were merged under the name of The Patriot and Mountaineer. Among other editors in its long and honorable history were William L. Yancey, George F. Townes, Wm. H. Campbell, S. S. Crit-

tenden, Samuel A. Townes, Sr., H. Nelson Wheaton, Chas. J. Elford, T. Q. Donaldson, Spartan D. Goodlett, G. E. Elford, nearly all of whom were connected with the editorial department prior to 1861.

The Mountaineer has been identified with Greenville from its early days, and it has chronicled events of local interest for nearly four score years. In all its history there never was a period when it had a more generous patronage than at the present time, and there are names on the subscription list today representing a third generation among its continuous subscribers. The present owner has been in charge of The Mountaineer since the 1st of January, 1892.

James A. Hoyt,  
Editor and Proprietor.



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**CHOW CHOW PICKLE.**

One quart of large cucumbers sliced, one quart small cucumbers, one-half dozen bunches celery, one quart onions, one quart beans, one quart green tomatoes, one large cabbage. Put all in a jar, pour over salt water and let stand for 24 hours. Then scald in warm water and drain well. Paste for this: six tablespoons of mustard, two tablespoons of turmeric, three quarts best cider vinegar, one cup of flour. Cook slowly until done then put vegetables in and let come to a boil. Seal while boiling. Can begin using at once.

Mrs. T. W. Sloan.

**CHILI SAUCE.**

Twelve large ripe tomatoes, four ripe or green peppers, two onions, two tablespoons salt, two tablespoons sugar, one tablespoon cinnamon, three cups of vinegar; peel onions and tomatoes, chop very fine, add the peppers (chopped) with the other ingredients and boil one and one-half hours. Bottle or can.

**HINDOER PICKLE.**

Take equal quantities of cabbage, green tomatoes and white onions, with two dozen green peppers to a peck of above ingredients, chop fine, put into an earthen vessel a layer of vegetables and a layer of salt till all is used; let stand 24 hours, then squeeze out and pour over weak vinegar and let stand 24 hours, then squeeze out again. Mix small box of mustard with a little vinegar, soak one ounce of white mustard seed in vinegar to cover well for an hour or two, then in a muslin bag put one tablespoon mace, one of cloves and one of allspice, a small piece of white ginger root and a piece of alum size of a nutmeg. Put the vegetables in the jar in which they are to be kept first straining in the mustard in which may be added one-half ounce

of turmeric and the white mustard seed, also one-half ounce of celery seed if liked. Put two bags of spices in when the jar is half full and pour over all good cider vinegar till well covered, then place the jar in a vessel of cold water and let boil two hours after coming to a boil, adding hot water as it boils away.

Mrs. Dr. Hill.

**CHOW CHOW.**

Two large cabbage, one quart of onions, fifteen green cucumbers, five pods of green pepper, one-fourth of a box of white mustard seed, one-half pint of horseradish (grated), three pods of red pepper, one-half ounce of celery seed, one teaspoonful turmeric. Chop cabbage, cucumbers and peppers fine; take out pepper seeds. Add one-half cup of salt, pack down all night, drain off next morning. Take one pint of vinegar, two of water, pour over hot; let stand two days, then drain off; add seasoning; boil three quarts of vinegar two and one-half pounds of sugar; pour over all three mornings boiling hot; when cold after third morning add one-half pound of ground mustard. Mix well all together.

Mrs. F. M. Mues.

**CHOW CHOW.**

One peck green tomatoes, two large cabbage, one-half peck onions, all sliced, one pint string beans, cut very fine; sprinkle with one pint salt and leave over night, next morning drain off the brine and add one ounce white mustard seed, one ounce whole black pepper, one ounce turmeric, one-half ounce mace, one-half ounce whole cloves, three tablespoons ground mustard, one pound brown sugar, one piece horse-radish, cover with good strong vinegar and boil half hour. This will make two gallons.

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## PUDDING AND PIES

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Place on a dish a layer of chipped pineapple, mix a quart of whipped cream flavored with sherry and the whites of four eggs, and pour this over the pineapple; sprinkle with grated cocoanut.

Mrs. W. H. Goodlette.

### CHARLOTTE RusSE.

One pint cream, well whipped, one and one-half cups sugar, added to cream, one-quarter box gelatine (Cox's) melted in a half cup milk and added to cream and sugar, six eggs (whites only); Season to taste with sherry wine or brandy.

Mrs. M. F. Ansel.

### BIRD-NEST PUDDING.

Take eight or ten nice large apples, pare them and dig out the core, but leave them whole, set them in a pudding dish and pour a rich boiled custard over them. Bake for thirty minutes.

Mrs. J. Walter Gray.

### TAPIOCA SNOW PUDDING.

Soak three tablespoons of pearl tapioca four hours; put in double boiler with one quart of milk and cook one hour; then add one-half teaspoon salt, one-half cup sugar, beaten yolks of three eggs; as soon as it thickens like custard remove from fire and add beaten whites of three eggs. Flavor to taste.

Mrs. A. D. Brewer.

### NUT GELATINE.

One box Cooper's gelatine, prepared according to direction for "table jelly," except addition of more sugar, which can be added according to taste, one pound shelled English walnuts, beaten very fine, one pound prunes stewed thoroughly and pressed through colander. Prepare gelatine first and in that stir prunes and nuts and then leave to congeal. A delicious winter dessert to be served with whipped cream.

Mrs. Robt. Y. Hellams.

### CHOCOLATE PUDDING.

One quart sweet milk, one cup sugar, one-third cup Baker's chocolate, yolks of three eggs, two tablespoonfuls corn starch; mix the ingredients with a little cold milk and stir into the quart of boiling milk. Cook until thick, then pour into a pudding dish. Cover with the frosting made of the three whites stiffened with sugar, and brown in a hot oven three minutes. Served cold with whipped cream, or cream sweetened and flavored with Blue Ribbon extracts.

Mrs. G. W. Taylor.

### ORANGE STRAWS.

Cut fresh orange peel up fine, put in cold water to soak over night; when ready to make, put in boiling water, boil one hour, changing the water every twenty minutes. Boil your syrup as for icing until it will hair, put in straws and let candy, take out and roll in sugar while hot.

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## BREAD PUDDING.

One cup of sugar, four eggs, one pint bread crumbs, one quart sweet milk, tablespoonful melted butter. Pour milk over crumbs, beat yolks of eggs until light, add sugar and butter; stir into milk and bread, flavor with Blue Ribbon vanilla and bake until it thickens. Take from the stove and cover with the whites of the eggs beaten stiff with a little sugar. Brown lightly and serve hot.

## SWEET POTATO PUDDING.

Grate four large sweet potatoes, one teacup sugar, one teacup New Orleans molasses, one teacup butter, one teacup milk, sweet, four eggs, one-half teaspoon each nutmeg, cloves and cinnamon, one piece finely cut citron; beat eggs, butter and sugar together until creamy, add other ingredients, put in well buttered pan, bake slowly. Served with milk or cream flavored with Blue Ribbon extract of vanilla.

Mrs. Jack Slattery.

## CARAMEL PIES.

Take three eggs, one coffee cup damson preserves, one cup of white sugar, one-third of a cup of butter; rub the preserves through a sieve, then add melted butter and the beaten yolks of the eggs and half a tablespoonful Blue Ribbon extract of vanilla and the cup of sugar. Beat well and put into pans which have been lined with puff paste, bake; when done cover with a meringue made of the white of eggs and a cup of sugar and half spoonful of vanilla, brown slightly. The above makes two ordinary sized pies.

## CREAM PUFFS.

One half cup of butter melted in one cup of boiling water; put on the stove to boil, while boiling stir in one cup of sifted flour, remove from the stove and after cooling stir in three eggs, one at time without beating. Drop in muffin rings and bake thirty minutes. Filling: One cup of milk, one egg, one tablespoonful of sugar, boil and thicken with corn starch.

Mrs. Gilfillin.

## RICE PUDDING.

One quart of rice, four eggs, one cup of sugar, one pint sweet milk, flavor with Blue Ribbon lemon or vanilla extracts, put in stove and brown.

Mrs. A. D. Gaillard.

## CHOCOLATE SNOW.

One pint of sweet milk, one pint of stale bread crumbs, yolks of three eggs, one-half cup of sugar, five tablespoons grated chocolate; scald the milk and add crumbs and chocolate; take from the fire and add sugar and yolks (beat the whites stiff and stir in last), then place the vessel containing the pudding in another vessel containing hot water and bake a half hour. Eat cold with whipped cream.

Mrs. Gilfillin.

## WHITE FRUIT CAKE.

Five eggs, four cups of flour, two cups of sugar, one cup butter, one-half cup of milk, two teaspoons baking powder, two cups of English walnuts (chopped fine), one pound of citron.

Mrs. Gilfillin.

Established 1874

# The Greenville News

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## PINEAPPLE GELATINE.

Take one box of gelatine which has been soaked in cold water and sweeten with one and a half cups of sugar, juice of two lemons, two pints of boiling water, strain and to this add when nearly cold one pineapple scraped with a fork into fine shreds. If fresh fruit cannot be obtained the canned will answer very well (large size). If this should not be sweet enough add sugar to taste. Stir altogether until it begins to congeal. Serve with whipped cream.

## ORANGE FOAM.

One-half box of gelatine soaked in one-half cup of cold water. Dissolve in one pint of boiling water making only one pint of water in all. Add juice of four large oranges, one cup of granulated sugar. Let it thicken until it is like a syrup. Beat the whites of five eggs very light. Beat altogether until white and foamy, then put aside to cool. Serve with whipped cream.

## STUFFED DATES.

Chop peanuts or almonds very fine, mix them with the white of an egg, a little sugar and enough sherry wine to flavor, then press the paste into the cavity made by removing the stone from the date. Roll in sugar.

## CRANBERRY FLOAT.

Take one quart of cranberries, wash and pick, stew in an agate pot, cover with water, cook until it jellies, sweeten to taste, strain and set it aside until cold; then take the whites of four eggs beaten to a stiff froth and beat into the jelly. Serve in paper boats with white cake.

## PUMPKIN CHIPS.

Cut a ripe pumpkin into strips about two inches wide, pare and scrape away the soft part. Then slice into pieces about the thickness of a silver dollar. Weigh and put one-half pound of sugar to each pound of fruit. Put in a large bowl as pumpkins are very juicy. This should stand over night. Allow one large lemon to each pound of fruit, squeeze the juice into the pumpkin, but slice the peel and stew in water until tender before putting with the pumpkin. The next morning stew the fruit until each piece is perfectly clear, then take from the juice and

spread on platters. Boil the juice until it thickens then mix with the chips. Green ginger can be used instead of lemons.

Mrs. Chas. F. Hard.

## NEAPOLITAN MOUSSE.

Whip one quart of cream stiff, cover one-quarter box of gelatine with one-quarter cup of sweet milk, let stand half hour, cut in half one pound of candid cherries and cover with sherry wine, let stand until soft, add to the previously whipped cream (sweetened with one cup sugar) the gelatine, fruit and one teaspoon of Blue Ribbon vanilla, stir until it thickens and pack in ice for several hours.

Mrs. Frank Capers.

## BATTER PUDDING.

Beat separately and very thoroughly one dozen eggs; take four tablespoons of sifted flour and with a little milk make into a smooth mixture, add to the yolks, then add the beaten whites, and pour over this one quart of sweet milk which has been heated to a scalding point. Stir lightly, and bake thirty minutes. Serve with wine sauce.

Mrs. F. W. Poe.

## LEMON PIE.

The juice and rind of one lemon, two eggs, eight heaping tablespoonfuls of sugar, one small teacup of milk, one teaspoonful of corn starch. Mix the corn starch with a little of the milk. Put the remainder on the fire, when boiling stir in the corn starch. Boil one minute. Let this cool and add the yolks of the eggs, four heaping tablespoonfuls of the sugar, and the grated rind and juice of the lemon all well beaten together. Have a deep pie plate lined with paste and fill with the mixture. Bake slowly half an hour. Beat the whites of the eggs to a stiff froth and gradually beat into them the remainder of the sugar. Cover the pie with this and brown slowly.

Mrs. H. Beattie.

## APPLE SNOW.

Peel and grate one large sour apple, sprinkling over it a small cupful of powdered sugar as you grate it to keep from turning dark. Break into this the whites of two eggs, and beat it all constantly for half an hour. Heap in a glass dish and pour a fine, smooth custard around it and serve.

Mrs. A. G. Gower.



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## ORANGES FRENCH STYLE.

Select oranges having fine skins. Cut away one-fourth from the end of each and with a spoon remove the pulp. Throw the hulls in water until ready to use. Press the juice from the pulp with a vegetable press. There should be a pint of juice to six oranges. Add to this quantity the juice of two lemons and one cup of sugar. Have ready half box gelatine soaked in cup of water and dissolved in half cup of boiling water. Strain the gelatine into the juice, stir until the sugar is dissolved. Set away to congeal. When ready to serve cut the edges of the orange hulls in small points, fill with the jelly cut in cubes and decorated with whipped cream and candied cherries. I served mine individually and garnished each dish with holly berries and mistletoe, which added much to the looks. A very nice and very dainty dish.

S. A. Townes.

## APPLE PUDDING.

Stew apples that have been pared, cored and quartered, gently, until they will pulp. Beat and add to every pint of pulp one-half cup of sugar, one-quarter cup of butter, one-half cup of bread crumbs and three eggs well beaten separately. Bake half an hour and serve with cream and sugar. One pint of the apple pulp is the foundation of a pudding for four persons.

Miss Ida M. Roberts.

## NAMELESS PUDDING.

Whites of eight eggs, one teacup of seedless raisins, one teacup of English walnuts, one teacup of sugar; chop the raisins and nuts and let them set in wine for several hours. Beat eggs to stiff froth, add sugar and other ingredients, bake in quick oven just before serving.

Mrs. Carrie Vance.

## PLUM PUDDING.

Four cups of bread crumbs, one cup of flour, three eggs, two cups of raisins, one of sugar, one of currants, one of citron, one-half pound of suet, or substitute one cup of butter, one cup of milk, and two teaspoonfuls of baking powder, one wineglass of wine or brandy, one nutmeg, a pinch of mace, boil six hours in a mould. The sauce is: one and one-half cups of sugar, one teaspoonful of corn starch, one tablespoonful of butter,

one and one-half cups of boiling water, drop in a few raisins and let boil slowly for three hours to clear them pour in a bowl with sliced lemon and sherry wine to taste.

Mrs. Chas. T. Watkins.

## BREAD PUDDING.

Six stale biscuit (or two cups crumbs), three eggs, one-half cup of butter, one cup sweet milk, or fresh buttermilk will do, one cup sugar, grated nutmeg to taste; soften the biscuit with a little hot water

Mrs. J. W. Callahan.

## GRAPE SPONGE.

A delicious dessert that can be made at any season of the year. Soak one-quarter of a box of gelatine in one-fourth of a cup of cold water, dissolve by standing in hot water, now dissolve a cupful of sugar in a cupful of grape juice and the juice of a lemon, strain the gelatine into this, set aside to cool, stirring occasionally. Beat the whites of three eggs and add to the above and beat until the whole is very light and stiff enough to keep its shape. Serve with whipped cream.

Miss Thruston.

## LEMON CUSTARD.

Stir together the (grated) rind and juice of two good large lemons, one cup sugar, and the well beaten yolks of eight eggs, put all in a tin pail, set in a pot of boiling water, and stir while cooking for three minutes. Take it off the fire, and pour over the stiffly beaten whites of eight eggs. Serve in custard cups of sponge cake rings (cold).

Mrs. E. G. Mallard.

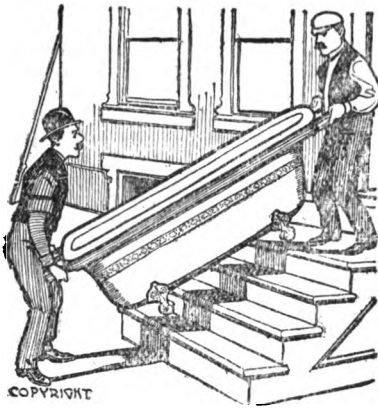
## BOILED CUSTARD.

To each quart of sweet milk allow three eggs and to each egg allow one tablespoonful sugar. Place milk over fire and just as it begins to simmer add the sugar and eggs well beaten. Stir constantly until thick.

Mrs. M. A. Harris.

## BATTER PUDDING.

Allow one egg, one teaspoonful of flour, one gill of milk for each person. Beat eggs light, add flour, then add milk very slowly, salt to taste. A pudding of six eggs will take about one hour to boil. Boil in pudding mold, putting in a pot of boiling water as soon as made. Serve hot with butter and sugar sauce.



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## EGG-PIE.

Boil ten eggs, slice thin, put in a baking dish previously lined on sides with pastry, a layer of sliced eggs, bits of butter, salt and pepper, then another layer until you have used all of your eggs (reserving the yolks of three for gravy), mash the yolks fine with two spoonfuls of flour and a piece of butter and water enough to make a pint; set on the stove until butter melts, then pour over eggs in baking dish, cover with crust and bake to a light brown. Serve hot.

Mrs. E. G. Mallard.

## LEMON CUSTARD.

Four eggs, one cup sugar, rind and juice of one lemon, one tablespoonful corn starch, one teaspoonful butter; into one teacup of boiling water stir the cornstarch dissolved in a little cold water, add the butter and cook until it thickens; take from the fire and add the well beaten yolks with the sugar and lemon. Pour into three pie crusts, cook in a quick oven, when done take out and cover with the whites of the eggs beaten very stiff with two tablespoonfuls sugar. Place in the stove and let it brown.

Fannie B. Leach.

## LEMON PIE WITH MERINGUE.

Take the juice and part of the grated rind of one large lemon, one cup of sugar, yolks of three eggs, beat until light, then one tablespoon of butter and three tablespoonfuls of flour (sifted). Pour in one cup of boiling water, stir and put at once into the crusts to bake. Make meringue of the three whites and three spoonfuls of sugar; when baked put on top and return to the oven until a golden brown.

Meta McJ. Hewell.

## SPANISH CREAM.

Take one quart of milk and soak half a box of gelatine in it for one hour, place it on fire and stir often; beat the yolks of three eggs very light, with a cupful of sugar, stir in the scalding milk and beat until it begins to thicken (it should not boil or it will curdle), remove from the fire and strain through a thin muslin and when nearly cold flavor with Blue Ribbon extract of vanilla or lemon; then set a dish or mold in cold water and set aside to stiffen. Served with whipped cream.

Mrs. I. H. Morehead.

## PLUM PUDDING.

Pour a pint of hot sweet milk over the crumbs of two loaves of bakers bread, cream one pound of butter and one of sugar together, beat ten eggs separate, when light add to the sugar and butter, then put in the bread crumbs, next put in two pounds each of raisins and currants and one or citron (spices if you like). Dip a large square towel in hot water and wring out, then dredge it with flour, pour in the pudding, tie tight, allowing some for the pudding to swell. Have a large pot of boiling water ready, put a plate in the bottom to prevent the pudding burning, boil three hours. When done take the pudding on a platter, untie the string open the towel and lay a large plate on top, then turn upside down. If you like decorate it with blanched almonds and fancy cut citron. Sauce: Cream half pound butter with nearly a pound of sugar, flavor.

Mrs. Mims Sullivan.

## LEMON CREAM PIE—PASTE No. 5.

One and one-half pints of milk, three tablespoonfuls cornstarch, one cup sugar, two tablespoonfuls butter, one tablespoonful each extract lemon, cloves and cinnamon, juice of two lemons, yolks four eggs; boil milk, add cornstarch dissolved in a little milk; when it reboils take off, beat in yolks, butter, lemon juice and extracts; pour at once into pie plates lined with paste, having high rim, bake in hot oven until paste is cooked, about twenty minutes.

Mrs. M. A. Honour.

## LEMON CREAM MERINGUE PIE.

Having made the lemon cream pie, whip four whites of eggs to dry froth, gently incorporate one cupful sugar, spread over top of pie, return to oven to set fawn color.

Mrs. M. A. Honour.

## LEMON CUSTARD.

Eight eggs, two cups sugar, one cup butter, three lemons, one cup water, two heaping tablespoonfuls cornstarch or flour, melt butter and stir in eggs also grated rind of lemon.

## BOILED CUSTARD.

One-half gallon sweet milk, eight eggs, two cups of sugar; let milk barely come to boiling heat, then whip the eggs, whites and yolks together, add the sugar. Boil gently in a porcelain boiler until thick; flavor with Blue Ribbon vanilla or lemon extract.

Mrs. M. S. Scruggs.

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## LEMON PIE.

Two lemons, one large cup of sugar, three eggs, one tablespoonful cornstarch, one cup of cold water; grate the yellow rind and squeeze the juice of the lemons. Put the lemon hulls in a saucepan with the cup of cold water and let come to a boil to extract the juice. Squeeze out the hulls and into the boiling water add cornstarch dissolved in a little cold water, add the juice and grated skin and sugar, remove to the back of the stove and stir in the yolks of the eggs lightly beaten. Have your crust baked, pour in the custard and stand to cool while making meringue. Beat the whites to a stiff froth, add two

tablespoonfuls sugar, spread over the pie and put in a hot oven to brown quickly. Add an extra white if you want a thicker meringue.

## CHRISTMAS PLUM PUDDING.

One pound raisins, stoned and chopped, one pound of chopped suet, one pound of grated stale bread, or half bread and half flour, one pound currants, one pound sugar, eight eggs, one glass of brandy and one glass of wine, one pint of milk, two nutmegs, one tablespoonful mixed spices, one saltspoonful of salt; boil six hours in a cloth, tied tight.

Mrs. E. B. Owens.

## CAKES

## IDEAL GINGER CAKE.

Two eggs, one cup of sugar, two cups of molasses, one cup of milk, three cups of flour, one teaspoonful of soda, one teaspoonful of ginger, two teaspoonfuls of cinnamon, one cup butter; bake in shallow pan.

Mrs. S. A. Crittenden.

## CHOCOLATE CAKE.

Two cups of sugar, one of butter, one-half of milk, three of flour, five eggs, one teaspoonful of baking powder, one teaspoonful vanilla. Filling: Boil two ounces of chocolate, one cup of sugar, one-half cup of milk, one teaspoonful vanilla, until thick; let cool and spread.

Mrs. A. E. Morris.

## STICKIES.

Make a paste of one pint flour, a heaping tablespoonful of lard, half teaspoonful salt, and a tiny pinch of soda with enough water or milk to mix. Roll very thin and spread with the following mixture creamed until smooth: two tablespoonfuls butter, cup and a half brown sugar, two level teaspoonfuls cinnamon, a few drops Blue Ribbon vanilla extracts. Roll as tight as possible and cut in pieces a half inch thick. Bake until light brown.

Mrs. Marion B. Leach.

## CHARLOTTE RUSSE.

Put one-third of a box of gelatine into half pint of milk, place it where it will be warm enough to dissolve. Whip three pints rich cream to a stiff

froth. Beat the yolks of three eggs, and mix with half a pound of powdered sugar, then beat the whites very stiff and add to it, strain the gelatine upon these, stirring very quickly; then add the cream; flavor highly with sherry wine and stir until it begins to thicken.

Miss Julia Kennedy.

## BLACKBERRY CAKE OR PUDDING.

One cup of butter creamed with two cups of sugar, three eggs, one cup of sweet milk, three cups of flour to which has been added two teaspoonfuls of baking powder. Mix well and just before baking add one cup of blackberry jam. Season with cloves, mace and cinnamon. This can be eaten cold or served hot with the following sauce: Stir to a cream one cup of butter with two of sugar, pour into this two teacups of boiling water, beat an egg light and add to the other ingredients before they become hot. Mix a teaspoonful of flour in a little cold water, stir it into the sauce and let all come to a boil, stirring all the time until it thickens. Flavor with cinnamon or nutmeg, or if preferred Blue Ribbon vanilla may be used.

## NUT CAKE.

Three cups of flour, two of sugar, one of butter and one of cold water, one teaspoonful of soda, two of cream tarter, kernels of the nuts carefully picked over to be added last, two cupfuls.

Mrs. N. H. Atkinson.

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## STRAWBERRY SHORTCAKE.

Add two heaping teaspoonfuls baking powder, one tablespoonful of white sugar, and a little salt to one quart flour; mix thoroughly while dry. Chop up three tablespoonfuls of butter in the flour thus prepared. To one large cup sweet milk add one egg. Then put the whole together as quickly as possible, with little handling. Roll into sheets each about one-half inch thick. Bake in well-greased pan, laying one sheet on top of the other. When done, and while yet warm, separate them; when cold, put between the two crusts a thick layer of strawberries well sprinkled with powdered sugar. Arrange the largest strawberries on top with small end upwards. Cut in wedge-shaped pieces and use powdered sugar over them before serving. Almost anykind of fruit will do as well.

Mrs. E. B. Owens.

## ORANGE CAKES.

Three cups flour, two of sugar, one of butter, one of sweet milk, five eggs, omitting the yolks of three, baking powders three' teaspoonfuls, two oranges, grating the peel and taking the juice of one; bake in four layers. Filling: fifteen tablespoonfuls of sugar, whites of three eggs, juice of one orange, beat together and spread between layers and one outside. Pare and pull to pieces three oranges and lay on top.

Mrs. N. H. Atkinson.

## LUXION CAKE.

Five eggs, four cups sugar, one-half cup sweet milk, two quarts flour, two teaspoonfuls baking powder, one and one-half pounds butter, one-half pound currants, one-half pound clipped and seeded raisins, one-half pound finely sliced citron, one ounce Blue Ribbon vanilla, one tablespoonful cinnamon, pulverized, one tablespoonful allspice; sift twice together baking powder and flour, rub into it one pound butter. Beat together until light the eggs and one cup of the sugar, add to these the milk and vanilla, pour this mixture into the flour and work into a smooth dough; divide this dough into three equal parts. Take remaining butter and sugar, cream together with the spices, divide this into there equal parts. Flour the fruit and citron and mix together and divide into three equal parts. Take one piece of the dough and roll into oblong shape like pie crust and spread with one part of

the creamed butter, sugar and spices, sprinkling with one part of the mixed fruits, roll into a long round roll (somewhat shape of a large sausage), press (not roll) with the rolling pin to one and one-half inches thickness; cut with sharp knife into small slices through the roll, about onehalf inch thick. Put into buttered biscuit pans and bake slowly, use up the other two divisions in same way. When quite cold put away in close tin boxes. This cake keeps well.

Mrs. S. J. Sirrine.

## WHITE FRUIT CAKE.

Cream well together one pound of sugar and a half pound of butter. Add half a cupful of milk, one cupful each of blanched almonds (chopped), and ground citron (well flour-ed), one cocoanut, which should be grated, sprinkled with sugar and dried on tin pans in a cool oven with the door open, stirring occasionally; and one pound of flour, sifted with two teaspoonfuls of baking powder. Mix well and stir in carefully the beaten whites of ten eggs. Turn into a greased mould and bake in a moderate oven for one hour.

Mrs. H. Tahir.

## SOFT GINGER CAKE.

Three eggs, one cup brown sugar, one small cup lard, one cup sour cream or buttermilk, into which stir two teaspoonfuls soda, two cups black molasses, three teaspoonfuls ginger, one of allspice, one of mace and one of cinnamon, nutmeg and cloves mixed together. (The spices may be varied, but put in about six teaspoonfuls.) Use enough flour or seconds (which is preferred) to make batter as stiff as for pound cake if baked in a large pan, if baked in small pans do not make batter so stiff. First beat eggs, then stir in sugar, then lard, then cream or buttermilk and soda, then molasses, then spices and lastly flour or seconds. Stir and then beat well after adding each ingredient. Bake very slowly if baked in a large pan.

Miss Ida M. Roberts.

## PLAIN CAKE.

Six eggs, one cup butter, two cups sugar, one cup sweet milk, three cups flour, two teaspoonfuls of baking powder. Cream the butter and sugar together, and add the well beaten eggs. Then gradually stir in the flour baking powder and milk.

Fannie B. Leach.

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**CHOCOLATE LAYER CAKE.**

One cup butter, one cup sweet milk, two cups sugar, three cups flour, four eggs, two teaspoonfuls baking powder and one teaspoonful extract vanilla. Bake in jelly cake tins.

Filling: One cake chocolate grated (or if more convenient one small box cocoa) and dissolved in a large cup of sweet milk. Let come to a boil, then add one cup sugar, one tablespoonful butter, a little salt and two teaspoonfuls extract vanilla. Into this stir two tablespoonfuls cornstarch which has been dissolved in cold milk. As soon as cakes and filling are cool, but not stiff, spread filling between layers.

Miss Ida M. Roberts.

**MARSHMALLOW CAKE.**

One cup butter, two cups sugar, one cup milk, whites of six eggs, one teaspoonful baking powder, four cups sifted flour. Filling: Two cups sugar, two-thirds cup water, boil until strings, remove from fire, add quickly well beaten whites of two eggs and one-half pound marshmallows.

Eva Schwing.

**BUTTER CAKE.**

One-half pound flour, add one cup milk, two ounces butter, four tablespoons sugar, four eggs beaten without separating, one-half yeast cake; mix to a smooth batter and stand three hours in a warm place. Pour in a greased baking pan; mix one-half cup butter and one-half cup granulated sugar and spread on top. Dust with one teaspoon cinnamon, one-half cup mixed nuts, one-half cup citron. Let stand half an hour and bake in moderate oven. Serve hot for desert with coffee or chocolate.

**SPONGE CAKE.**

One pound flour, one-half pound sugar, ten eggs, beat the whites and yolks separately, juice of two lemons, rind grated of one, add sugar to yellows, put in flour and whites of eggs alternately.

Mrs. A. M. Henderson.

**LADY BALTIMORE CAKE.**

Eight eggs, whites only, one pound flour, one pound sugar, one-half pound butter, one-half pint milk, two teaspoonfuls baking powder, two teaspoonfuls almond extract. Cream butter and sugar, add milk very slow-

ly with flour to keep smooth, seasoning then. Beat the whites of eggs very light, bake in jelly pans, three layers. Icing: Three cups sugar, whites of four eggs, one gill of boiling water, one-half teaspoonful tartaric acid, pour water in sugar and boil for ten minutes or until it ropes from spoon. Have your whites thoroughly beaten and add acid. Pour hot syrup while beating, season with vanilla. Add two cups of walnuts and two cups chopped raisins. Pour between cakes.

Mrs. A. M. Henderson.

**BOSTON CAKE.**

Half pound butter, three-quarters pound sugar, one pound flour, four eggs, salt; mix as usual then add a teacup (small) buttermilk with a little soda. If fruit is added this cake would deceive many for pound cake, of course spices or seasoning should be added.

Selected.

**GOLD CAKE.**

One-quarter cup butter, three-quarters cup sugar, one-quarter cup milk, four egg yolks, one and one-half cups flour, one level teaspoon baking powder. Cream butter and sugar together, then the egg yolks, beaten until light-colored. Sift together well flour and baking powder, add alternately with the milk to the first mixture. Bake in a moderate oven.

Tested

**WHITE LAYER CAKE.**

Whites of eight eggs, two and one-half cups butter, one cup sweet milk, one cup cornstarch, three cups flour, two and one-half teaspoonfuls baking powder. Following general directions for making cake. This makes four layers.

Caromel filling: three cups brown sugar, one cup sweet cream, butter size of an egg, one teaspoon vanilla. Boil twenty minutes, if not stiff enough add more sugar.

Mrs. Jack Slattery.

**GOOD SPONGE CAKE.**

To one tumbler of sugar and one of flour, five eggs; separate the eggs, beat sugar and yolks together, add the flour last, very lightly.

Mrs. F. M. Miles.

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### CHOCOLATE MARSHMALLOW CAKE.

Sift one and a half cups flour with one heaping teaspoonful of baking powder, stir four ounces well wanned butter, with half pound sugar to a light cream, add the yolks of three eggs and half teaspoon vanilla. Beat the whites to a stiff froth and add alternately with the flour and a gill of milk to the creamed mixture. This makes two layers.

Filling: Boil one-eighth of a pound of chocolate in a quarter of a cup of water, with half cup sugar till it threads between the fingers. Take one-half pound marshmallows, dissolve in a tablespoonful of boiling water and add to the chocolate. When cool lay one of the cake layers on a flat dish and spread over it half of the filling. Spread the remaining filling on top and sprinkle with chopped nuts.

Mrs. Jack Slattery.

### CHOCOLATE CRULLERS.

These are a delicious confection to serve at a warm weather tea or lunch. The success of making rests in mixing as soft as can be easily handled and having lard smoking hot before dropping them in.

Beat two eggs with one cup of sugar, one tablespoon melted butter, one level teaspoon salt, one of cinnamon, one tablespoon melted, unsweetened chocolate; mix well, then add one cup of sweet milk, three cups of flour, two teaspoons baking powder; roll out one-quarter inch thick, drop into the fat. Dip into sugar when drained.

### SCRIPTURE CAKE.

Four and a half cups of—1 Kings 4:22 (flour).

One and a half of—Judges 5:25 (butter).

Two cups of—Jeremiah 6:20 (sugar).

Two cups of—1 Samuel 30:20 (raisins).

Two cups of—Nahum 3:12 (figs).

One cup of—Numbers 17:8 (almonds).

Two tablespoonfuls of—1 Samuel 14:25 (honey).

Season to taste of—Chronicles 9:9 (spices).

Six of Jeremiah 17:11 (eggs).

A pinch of—Leviticus 2:13 (salt).

Half a cup of—Judges 4:19 (milk).

Two teaspoonfuls of—Amos 4:5 (baking powder).

And follow Solomon's prescrip-

tion for making a good boy—Proverbs 23:14; and you will have a good cake.

### THANKSGIVING OR CHRISTMAS CAKE.

Four and a half cups of flour, one and a half cups of butter, two cups of sugar, two cups of raisins, two cups of figs, one cup of almonds, two tablespoonfuls of honey, season to taste with spices, six eggs, a pinch of salt, half a cup of milk, two teaspoonfuls of baking powder, and beat well.

Miss Nannie L. Harrison.

### CHOCOLATE CREAM CAKE.

One and one-half pounds each butter, sugar and flour, fourteen eggs. Beat the yolks separate with sugar and butter. Beat the whites separately, and add to the above. To one-half of the dough mix one-quarter pound chocolate, and bake of each part (the dark and light) six cakes. In place of jelly put three-quarters pint of cream and yolks of eight eggs. Sugar to taste, flavor with extract vanilla. Put on fire and stir until it thickens, then put between the cakes.

Marcia K. Honour.

### WEDDING FRUIT CAKE.

One pound flour, one pound sugar, one pound butter, two pounds currants, one pound raisins, one-half pound citron, one ounce mace, one ounce cinnamon, four nutmegs, one ounce cloves eight eggs, wine glassful brandy, one-half ounce extract rose.

Marcia K. Honour.

### ORANGE SPONGE CAKE.

Beat the yolks of five eggs and the whites of two, with two cups of white sugar, the rind and juice of one orange, two and one-half cups of flour and one heaping teaspoon of baking powder, if needed add some cold water. Bake in paper tins. Then make with the three whites and one pound of sugar, juice and rind of an orange, an icing; boil the sugar with a little water until it ropes well then pour into the whites which have been beaten, spread between the layers. Coconut or any kind of filling can be used if one likes.

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## PRUNE WHIP.

Sweeten to taste and stew three-quarters pound of prunes, when perfectly cold add the whites of four eggs beaten stiff, stir all of these together till light, put in a dish and bake twenty minutes. When cold serve with cream. The stones must be removed before eggs are added.

Mrs. F. M. Miles.

## FRUIT SHORT CAKE.

One-quarter cup butter, one-half cup sugar, one egg, one-quarter cup milk, one cup flour, one teaspoon Rumford baking powder, fruit. Cream the butter, add gradually the sugar and the eggs, sift the flour and the baking powder together thoroughly and add alternately with the milk to the first mixture. Bake in Washington pie tin, cool, spread thickly with sweetened fruit. Cover with whipped cream. Prepared as in strawberry short cake. Strawberries, peaches, raspberries, apricots (canned), quinces or canned pineapples may be used. In using canned fruit drain from the syrup and cut in pieces. Dilute the cream with some of the syrup instead of milk.

Mrs. J. I. Westervelt.

## GINGER CAKE.

One cup of butter, one cup of molasses, one cup of sugar, one cup of sour milk, one teaspoonful of soda in boiling water, one teaspoonful cinnamon, two eggs, about five cups of flour, work in four then add if needed; stir butter sugar, spices and molasses together, then set on the range until slightly warm; beat the eggs, add milk to the warm mixture, then the egg, soda and last the flour. Beat hard ten minutes. Bake in a small tin pan. Two pounds of seeded raisins will improve it. This is excellent ginger bread.

## CHARLOTTE RUSSE.

Soak one ounce of gelatine in a pint of milk for ten minutes then place over the fire until dissolved and then when cold, beat with egg whip. Whip one quart of cream, flavor with Blue Ribbon vanilla and wineglass of brandy, sweeten to taste. Beat thoroughly, then pour the two mixtures together and pour into moulds, lined with sponge cake or lady fingers.

## BANANA SHORT-CAKE.

Mix a pint of flour, a heaping teaspoon of baking powder, and a third of a cup of shortening. Moisten with milk, roll into two round cakes and bake. Slice bananas in proportion of three to one sliced orange, grate a little lemon peel or a squeeze of lemon juice, and mix with a cup of sugar. When the cakes are baked, split them and fill with the fruit. Flavor a cup of rich cream with a little sherry wine and beat stiff enough to pile over the top of the cake.

Mrs. R. H. Kennedy.

## McGINTIES.

Clean and stew nice dried apples to make a quart of same after it has been put through colander, add a cupful of chopped raisins and a handful of currants, sweeten to taste, spice it up with nutmeg, cloves and cinnamon, now make out to sort a fine dough, roll out and cut in pieces three inches wide and four inches long; put a good spoonful of cold sauce in and then put another piece of dough on top and press together with a fork stick, put in a pan with plenty of cinnamon and sugar a cup of water and bake.

## A DAINTY LAYER CAKE.

Cream one cup of sugar with one-half cup of butter until light, add three eggs, one at a time, beat each one in thoroughly before adding another then add one-half cup of sweet milk, one-half teaspoon vanilla, two cups of flour sifted before measuring, with one teaspoon baking powders, beat batter light and smooth and bake in a moderately quick oven. Put any filling desired.

Mrs. M. E. Conyers.

## BROWN CARAMEL FILLING.

Put into a kettle two cups of sugar, one cup sweet milk and one tablespoonful of butter. Put into a skillet one cup granulated sugar and let it brown, then add it to the boiling mixture in the kettle, stirring all the time. Let this boil till it drops in flakes from the spoon. Remove from the fire, flavor with Blue Ribbon extract of vanilla and put between the layers of cake while it is still warm.

Mrs. A. H. Wells.

## VANILLA CARAMEL FILLING.

Two cups brown sugar, one-half cup butter, one-half cup sweet milk, two tablespoons vanilla, stir together and boil until thick as custard.

Mrs. M. E. Conyers.

## ROBERT E. LEE CAKE.

Whites of eight eggs, three-quarters cup of butter, two cups sugar, four cups flour, two teaspoons baking powders, one cup sweet milk.

Filling: Whites of four eggs, powdered sugar to stiffen, one-half pound of raisins, chopped fine, one-half pound English walnuts, grated.

Mrs. J. M. Chauncey.

## SILVER CAKE.

Whites of eight eggs, two cups of sugar, one-half cup butter, three-quarters cup of milk, three cups flour, one teaspoon baking powder.

Mrs. James R. Rutledge.

## THE HARRISON WHITE FRUIT CAKE.

Take the whites of sixteen eggs and three-quarters of a pound of butter, one pound of flour, one of sugar, one of English walnuts, cut fine, one of almonds, blanched, one tablespoonful baking powder and one of Dr. Price's extract of almond or rose.

Miss Florida Williams.

## NUT CAKE.

Make any white cake batter and the following filling, four cups light brown sugar, one cup sweet milk, one large spoonful butter; boil until it ropes and add one heaping cup of nut meats, or one pound of mixed nut meats, chopped fine; beat until it thickens. Spread between the layers; flavor with Price's extract of almond.

Mrs. J. W. Cagle.

## WHITE FRUIT CAKE.

One pound flour, one pound sugar, three-quarters pound butter, whites of sixteen fresh eggs, one pound crystalized pineapple, one pound crystalized cherries, one pound blanched almonds, one and one-half teaspoonfuls Royal baking powder, one-half teaspoonful bitter almond extract. First break eggs and whip whites as stiff as possible, cream

butter and add the sugar, mixing sugar and butter well, then add some of the powder and some egg alternately until all the flour is used leaving some egg until just before putting in fruit, which should be previously sliced small, as for other fruit cake and rolled in a little dry flour, just enough to keep the fruit from sticking together, then add baking powder and Blue Ribbon extract. Put in a well greased cake mold and place in a moderate oven, bake slowly about two hours. A good way to prevent scorching is to dust the greased mould with dry flour.

Mrs. J. P. Charles.

## MAYONAISE.

Yolk of an egg, well beaten, add salt enough to make it stiff, then add one-half teaspoonful of mustard and a little cayenne; mix these well, then add gradually about one pint of salad oil, thinning with a few drops of vinegar whenever the mixture gets too thick. When ready to serve add a light teaspoonful of sugar and a little more vinegar.

Miss Adah Goodlette.

## ENGLISH FRUIT CAKE.

Three pounds of brown sugar, three pounds of butter beaten to a cream, three pound of flour, six pounds of raisins, seeded, six pounds of currants, one pound of sliced citron, two pounds of chopped almonds, twenty-eight eggs beaten separately, one ounce each of cinnamon and nutmeg, one-half ounce of mace, cloves and allspice. Mix carefully and bake. To make a medium sized cake take one-half the quantity.

Mrs. J. F. Bruns.

## CREAM CAKE.

Five eggs, one tumbler of sugar, one and one-half tumblers of flour, one teaspoon of baking powder. Beat yolks and sugar together very light, add whites beaten stiff with flour. Bake in buttered tins.

Cream for filling: Three eggs, one cup of sugar beaten with the eggs, one tablepoon of butter, three tablepoons of cornstarch, one pint of milk boiled, add the above while boiling, one small teaspoon of Blue Ribbon extract of vanilla.

Mrs. G. T. Swandale.

**MARSHMALLOW CAKE.**

One-half cup butter, two teaspoons rum, one and one-half cups sugar, Ford's baking powder, one-half cup milk, five eggs, two and one-third cups flour, one teaspoon of Blue Ribbon extract of vanilla. Mix and bake in layers, spread marshmallow paste between the layers and on top, or can put any other filling between that is desired.

Mrs. O. Q. Henry.

**A DAINTY LAYER CAKE.**

Cream one cup sugar with half cup butter, until very light, add three eggs, one at a time, beating each one in thoroughly before adding the next. Then add one-half cup milk, one teaspoon vanilla, two cups flour, sifted twice before measuring, and then again with two teaspoons baking powder. Beat until light and smooth. Pour into two layer cake pans and bake in a moderately quick oven from 20 to 30 minutes. Use any filling desired.

Mrs. C. E. McCulloch.

**CUP CAKE.**

One cup butter, one cup sweet milk, two cups of sugar, three cups of flour, before it is sifted, two level teaspoonfuls baking powder, flavor to taste.

Mrs. E. J. Hecker.

**SPONGE CAKE.**

Yolks of six eggs, whites of three, beaten separately and very light, two and one-half cups flour sifted three times, two heaping teaspoons yeast powder, mixed with flour, two cups sugar, beat eggs and sugar together until light, and over it pour one cup boiling water or sweet milk, adding flour last and mixing lightly, juice of one lemon, bake in a hot oven.

**FRUIT CAKE.**

Butter eighteen ounces, raisins one and a half pounds, currants two pounds, citron three-quarters of a pound, flour one pound, brown sugar one pound, eggs one dozen, nutmeg one and a half, cinnamon two tablespoons, cloves two tablespoons, spice two tablespoons, brandy one glass, wine one glass; brown a little flour extra from the above pound and flour the fruit. Rub flour and butter together well,

beat the eggs separately, beat yolks well before adding the sugar, beat well, add whites to the yolks, then add eggs and fruit to butter and flour, sift the spice into flour.

Mrs. J. A. Stuart.

**ANGEL CAKE.**

Whites of eleven eggs, one and a half cups of granulated sugar sifted once, one cup flour sifted four times with one teaspoon cream tartar, one teaspoon DR PRICE'S EXTRACT of vanilla. Bake in an ungreased pan forty minutes. When done invert the pan on wire stand or cups and let stand until cold.

Mrs. O. E. Boggs.

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**LAYER CAKE.**

One pint sugar, one and a half pint flour, one-half pint cold water, four eggs, one heaping teaspoon baking powder, two heaping tablespoons of butter, flavor to taste with DR PRICE'S EXTRACT. This batter will make six layers.

Caramel filling: three cups sugar, one cup sweet milk, one cup butter; boil hard for ten minutes, pour on a dish and flavor with Blue Ribbon extract of vanilla. Stir occasionally until cold.

Mrs. Lee Carpenter.

## SWEET BREADS.

Soak one pair sweet breads two hours, putting salt into water, pour off water, put cold water and boil 20 minutes, pour off water and put cold water, skin and cut small, small cup milk in double boiler, when hot, stir into it dessertspoon of butter, well rubbed up in one of flour, after thickens add salt to taste. Grate in some nutmeg, and tablespoon sherry wine and serve on teas or plates.

M. O. Patterson.

## RICH COOKIES.

Three eggs, one cup heaping full sugar, one cup of butter enough flour to make a nice dough, roll very thin, cut and bake brown. This quantity will make seventy-five medium sized cakes. Blue Ribbon extract.

S. E. Tompkins.

## MARSHMALLOW CHOCOLATE CAKE.

Custard part: One cup brown sugar, one cup grated chocolate, one-half cup sweet milk, yolk of an egg, teaspoon Blue Ribbon vanilla; stir together in granite kettle, cook few moments slowly and set away to cool.

Cake part: One cup brown sugar, one-half cup butter, two cups flour, one-half cup sweet milk, two eggs; cream butter and sugar and yolks of eggs, add milk and sifted flour and whites of eggs and then stir in the above custard. Lastly add teaspoon soda dissolved in little boiling water. Bake in three or four layers.

Filling: One cup brown sugar, one cup white sugar, one cup water, one tablespoon Blue Ribbon vanilla. Boil till like candy, when tried in water, then stir in one-quarter pound fresh marshmallows and whites of two eggs. Boil up again and then beat until cool enough to put between cake.

Mrs. R. L. Graham.

## VELVET SPONGE CAKE.

Two and a half cups of flour, two cups of sugar, six eggs, leaving out whites for three for icing, one cup of boiling water, one tablespoon of baking powder, flavor to taste with Blue Ribbon extract. Beat whites and yolks separately, adding sugar gradually to yolks, add whites next,

then boiling, then sift in flour after having been sifted three times, beat in lightly and quickly bake immediately, put in biscuit pan two or three inches deep, lined with thick paper well greased, when done turn out lightly and when cool cut into four squares then ice.

Mrs. Ann Henderson.

## ANGEL-FOOD CAKE.

The whites of twelve eggs, ten ounces of granulated sugar, five ounces of flour, one teaspoonful of cream tartar sifted in the flour, two teaspoonfuls of Blue Ribbon extract of vanilla; sift flour four or five times; put in an ungreased pan, bake for about forty-five minutes in an oven as hot as for sponge cake; leave it in the pan, which you turn face downward until it is quite cold.

Mrs. Chas. T. Watkins.

## CAREMEL FILLING.

Take four cups of sugar, milke enough to cover, put in double vessel and boil twenty minutes. Just before taking off add one cup of butter, and grated chocolate and stir until as thick as you like, put between layers. This is better than to brown the sugar.

Mrs. M. C. H.

## CHOCOLATE CAKE.

Whites of six eggs, two cups sugar, one cup butter, one cup milk, two and a half cups flour, one teaspoonful yeast powder, one-half cake chocolate (melted), vanilla flavoring. Bake in biscuit pan, when cold cut in blocks and ice. Put chocolate in part of batter as marble cake.

Icing for chocolate cake: Two eggs, two cups sugar, eight table-spoons of water, boil till ropes, then add one-half cake of chocolate (melted) and grated rind of one orange and one teaspoon of Blue Ribbon vanilla.

## SPONGE CAKE.

Two cups sugar, six eggs, three cups of flour (sifted), one heaping teaspoon baking powder. Beat yolks and stir in sugar, then pour in one cup of boiling water, flour and yeast powder, whites of eggs well beaten put in last. Flavor to taste with Blue Ribbon extract. Batter is like thin custard. Bake in moderate oven.

Mrs. H. S. M.

## CAROMEL FOR CAKE.

Three cups of sugar, one cup (small) milk, one cup butter. Boil till quite thick stirring constantly to prevent sticking, flavor with Blue Ribbon vanilla or lemon.

## DOUGHNUTS.

Two cups (heaping) flour, one-half teaspoonful of salt, one-half teaspoonful of soda, one-half teaspoonful cream of tartar, one-half tablespoonful of butter, three-quarters cup of sugar, one-half cup of sour milk, one egg, flavor to taste with Blue Ribbon extract, roll half inch thick, cut and boil until brown in cotoline.

S. E. Simpkins.

## MARSHMALLOW CHACOLATE CAKE.

Custard part: One cup brown sugar, one cup grated chocolate, one-half cup sweet milk, the yolk of one egg, teaspoon vanilla; stir all together in double boiler, cook slowly and set aside to cool.

Cake part: One cup brown sugar, one-half cup butter, two cups flour, one-half cup sweet milk, two eggs; cream butter, sugar and yolks of eggs, add milk, sifted flour and whites of eggs beaten stiff, put all together and then stir in the above custard. Lastly add a teaspoon of soda dissolved in a little warm water. Bake in three layers.

Filling: One cup brown sugar, one cup white sugar, one cup water, one tablespoon Blue Ribbon extract of vanilla. Boil until thick and stir in one-quarter pound marshmallow, and the beaten whites of two eggs.

Mrs. Walter West.

## ALMOND CREAM CAKE.

Two cups sugar, three cups flour, one-seventh cup butter, one cup sweet milk, whites of four eggs, three teaspoons of baking powders, one-half teaspoon of vanilla. Bake in four layers.

Filling: One cup of sweet cream whipped light, stir in one-half cup sugar gradually, a little extract of Blue Ribbon vanilla, one pound almonds, blanched, and chopped fine, spread thickly between layers. Frost top and sides.

Annie Weir Carpenter.

## SPICED TOMATOES.

Eight pounds peeled tomatoes, four pounds sugar, two spoonfuls of cinnamon, cloves and allspice, one quart vinegar. Boil tomatoes and sugar until clear then add vinegar and spices tied in a bag, cook until thick. Will take a long time to cook and will burn easily. This will make two quarts.

Annie Weir Carpenter.

## SPONGE CAKE.

Five eggs, two cups of sugar, one cup boiling water, two and one-half cups flour, one teaspoon baking powders. Beat eggs separately, add sugar to the beaten whites, add beaten yolks and beat all thoroughly together. Pour in boiling water, add the flour, beat thoroughly and flavor with Blue Ribbon extract.

Mrs. W. H. Cely.

## WHITE CITRON CAKE.

One pound of flour, one pound of sugar, one pound of butter, whites of sixteen eggs, one teaspoonful of baking powder, one teaspoonful of extract, one pound chopped citron. Bake in a slow oven.

Mrs. John N. Herndon.

## ANGEL FOOD.

One quart sweet milk heated to a boiling point, then add three spoonfuls cornstarch dissolved in a little milk and yolks of four well beaten eggs. Sweeten to taste and when the consistency pop, flavor with Blue Ribbon lemon extract and pour in a dish and bake. Froth the whites of the eggs with a little sugar, and spread over the dish. Return to the stove and brown slightly.

Mrs. Caroline Herndon.

## BANANA SHORT CAKE.

Mix a pint of flour, a large teaspoon of baking powder, a table spoonful of sugar, salt and two-thirds of a cup of shortening. Moist with sweet milk. Roll rather thin and bake carefully. While this is baking slice ripe bananas in proportion of three to one juicy orange, a little lemon juice and a cup and a half of sugar. When the cake is baked split it and fill with the fruit. Beat rich cream stiff, flavor with Blue Ribbon vanilla or sherry, sweeten to taste and pile over the top of the cake.

Mrs. R. H. Kennedy.

## FRENCH CAKE.

Three eggs, well beaten, two cups sugar, four cups flour, three teaspoonfuls baking powder, one cup sweet milk, one cup butter and one teaspoonful of Blue Ribbon extract flavoring.

Miss Ida M. Roberts.

## MEAL AND FLOUR CRACKERS.

One pint meal, one pint flour, one teaspoonful salt, one tablespoonful sugar, one tablespoonful of butter or one and one-half tablespoonfuls lard, and one egg. Mix with sweet milk, roll thin and cut out and bake.

Miss Ida M. Roberts.

## KENTUCKY WHITE CAKE.

Four cups of flour, two of sugar, one of butter, one of cream, two teaspoonfuls of baking powder. Flavor to taste with any Blue Ribbon extracts, whites of twelve eggs.

Amelia Harvey.

## VELVET CAKE.

Two cups sugar, six eggs, leaving out the whites of three, one cup boiling hot water, two and one-half cups of flour, one tablespoonful baking powder in flour; beat yolks a little, add the sugar and beat fifteen minutes, add the three beaten whites, and the cup of boiling hot water just before the flour; flavor with teaspoonful of Blue Ribbon extract and bake in layers putting frosting between and cover with frosting. Also nice batter for sponge patties.

Mrs. Charles Allen.

## FRUIT CAKE.

Twelve eggs, one pound each of butter, sugar and flour, three pounds of raisins, two pounds of currants, one pound of citron, sliced thin, one-half pound of chopped figs, two ounces of cinnamon and nutmeg each, one ounce of allspice, one-half glass of fruit jelly (grape is best), one-half pint of wine and brandy each, a tablespoon each of rose water and almond. Just before putting in the flour add a teaspoon of Cleveland's baking powder. Bake in a moderate oven five hours.

Mrs. J. P. Miller.

## WHITE CAKE.

One pound each of sugar and flour, one-half pound of white butter, well creamed, the whites of

twelve eggs, teaspoon of Cleveland's baking powder, sifted thoroughly with the flour, one-half cup of water or milk, one teaspoon each of Blue Ribbon almond and rose water. Bake in a moderate oven.

Another recipe is, with one pound each of sugar and flour use fifteen eggs (whites), and three-quarters pound of butter. Milk or water is not required.

Mrs. J. P. Miller.

## RIBBON CAKE.

One-half cup butter, two cups sugar, four eggs, one cup milk, three and one-half cups flour, spices, three level teaspoons baking powder, one-half pound figs, shopped fine, one-half cup raisins, stoned and cut in pieces, one tablespoon molasses. Cream the butter and gradually the sugar and well beaten egg yolks, then the milk. Sift the flour and baking powder together thoroughly and add, then the egg whites, beaten to a stiff froth. Bake one-half of the mixture in a layer cake pan. To the remainder add the fruit, molasses and spices to taste. Bake and put the layers together with White Mountain cream.

White Mountain Cream: One cup sugar, one-third cup water, one egg, white, one-half teaspoon Blue Ribbon vanilla or flavoring to taste. Boil the sugar and water together until it threads, pour the syrup slowly into the beaten egg whites, beat until cool enough to spread, then add the flavoring. One square of melted chocolate may be added for a delicious chocolate frosting.

Mrs. W. A. Latimer.

## TEA CAKES.

One cup lard, one cup butter, one cup milk, four cups sugar, five eggs, two teaspoonfuls baking powder, flour to roll stiff, flavor to taste with Blue Ribbon extracts.

Mrs. Mallard.

## CHOCOLATE CAKE.

Three and one-half cups flour, two cups sugar, five eggs, whites, one cup warm water, one teaspoonful Royal baking powders.

Filling: Two cups sugar, one cup sweet milk, one-half cake Baker's chocolate, tablespoonful butter; let come to a boil, then beat the yolks of three eggs with two teaspoonfuls sugar, and stir in the boiling chocolate; let boil until thick. Flavor with Blue Ribbon vanilla.

Mrs. P. F. Cox.

**MINT DROPS.**

Two cups granulated sugar, one-half cup hot water, one-third teaspoonful cream tartar, ten drops oil peppermint. Put aside three tablespoonfuls sugar. Put the balance of sugar in shallow saucepan with the hot water, bring to a boil, let boil three minutes, add the three tablespoonfuls sugar with the cream tartar and oil peppermint, let boil two minutes, then add one tablespoonful of cold water, beat well, then drop with a teaspoon on a marble table.

K. W. R.

**CHOCOLATE DROP CAKES.**

The whites of four eggs, one-fourth cake Baker's chocolate, one cup sugar, one-half cup (good measure) flour. Beat eggs to a stiff froth; add sugar then stir in the chocolate and flour; add one teaspoonful vanilla. Butter flat tins

and drop on the mixture, not too closely as the cakes will spread. Bake a few minutes in hot oven.

Stella F. Durham.

**CHOCOLATE CARAMELS.**

Three cups sugar, one cup milk, one-third cup butter, one-half cake Blank's chocolate, one teaspoon flour, one teaspoon syrup; mix and boil 20 minutes, beat till creamy, about three or four minutes, pour into buttered dish.

Comelia Crittenden.

**WALNUT CANDY.**

Two cups granulated sugar, one-half cup hot water, one cup black walnut meats; put sugar and water into a shallow agate saucepan, boil until sugar threads, beat hard, pour into buttered dishes, add the walnut meats, set aside to cool, then cut in squares.

J. M. M.

**CREAMS****CHOCOLATE ICE-CREAM.**

One quart of milk, one pint of cream, two teacups of sugar, one-half cup of pulverized chocolate. Just before it comes to a boil add one tablespoon level full of flour which has been dissolved in a little cold milk, then add the chocolate. Let it remain on stove until it is the consistency of cream. When cold add the cream (whipped) and flavor with Blue Ribbon vanilla.

Mrs. Walter Carpenter.

**CARAMEL ICE CREAM.**

One quart of cream, one-half pound of sugar, one tablespoonful of vanilla, one pint of milk. Put four extra ounces of granulated sugar in an iron frying pan, and stir over the fire until the sugar melts, turns brown, boils and smokes. Have ready one pint of boiling milk, turn the burnt sugar into this, stir over the fire one minute, and stand away to cool. When cold add the sugar, cream and Blue Ribbon extract of vanilla, mix well and freeze.

Mrs. J. C. McCall.

**CARAMEL ICE CREAM.**

One generous pint of milk, one tablespoon vanilla, one cup flour, two eggs, one quart cream, one pint chopped almonds, one cup

sugar, flour and eggs, which have been well beaten, cook until thick (about ten minutes), then stir in the browned sugar. When all this is cold add cream, vanilla and one pint chopped almonds and freeze.

Mrs. Wm. C. Beacham.

**COACONUT CREAM.**

Whip one pint of cream to a stiff froth. Have ready three-quarters of a box of gelatine which has been soaked in one cup of milk for half an hour and the milk heated until the gelatine is dissolved. Strain and when cool add it to the cream with one cup of sugar and two cups of cocoanut. Either the desiccated cocoanut or the fresh nut grated will do. Put the cream into a mould and set on ice or in a cold place.

**LALLA ROOKH ICE CREAM.**

One and a half dozen eggs, two quarts milk, two quarts cream, one pint London Dock brandy, one-half pint Jamaica rum or enough to flavor well; separate eggs, beat yolks well and add a heaping teaspoonful of sugar to egg, then stir in gradually pint Jamaica rum or enough to flavor beaten whites to a stiff froth, then milk and rest of brandy and rum, and lastly the cream. I often add a bottle of Mareschina cherries, which is a great improvement, you will have a delicious cream.

Mrs. Jas. L. Orr.

## CARAMEL ICE CREAM.

One pint of milk, two eggs, one cup of sugar, one tablespoonful of cornstarch. Boil milk and add eggs and corn starch mixed with sugar. Burn one more cup of sugar, add to custard while hot. When cold add this to three pints of cream.

Miss Annie Addison.

## CARAMEL ICE CREAM.

Two quarts of cream, two teaspoons of sugar two and a half tablespoons of caramels; mix well and freeze well. To make the caramels put into a stewpan one teacup of brown sugar, one-half teacup of water, stew over a hot fire until it burns a little, if too thick make it the consistency of molasses by adding boiling water. Bottle and cork ready for use.

## PINEAPPLE BAVARIAN CREAM.

One can pineapple, one pint sugar, or sweeten to taste, one pint cream, one-half cup cold water, one-half box gelatine. Soak the gelatine in the water at least one-half hour, whip cream light, drain, and set in a cool place. Add sugar to pineapple and simmer in a porcelain kettle for 15 minutes. Add gelatine to pineapple and set mixture aside to cool. When it begins to congeal stir very smooth, and add the whipped cream, stirring it in very carefully; turn into a mold and set away to harden. In summer set on ice four hours. When ready to serve, turn out of mold, and heap whipped cream around; a pint will be sufficient.

Mrs. A. C. Ferguson.

## FRIED CREAMS.

One pint rich sweet milk, two eggs well beaten, one-half cup sugar, one teaspoonful vanilla, a little grated nutmeg, five tablespoonfuls flour, pinch of salt mixed with a little cold milk. Boil in double pans until stiff (let stand three hours), cut in one inch squares, put in egg and currants and fry quickly in hot lard.

Mrs. Paul T. Hayne.

## CHICKEN

Boil a chicken until tender, cut up in small dice when cold, put on the stove with a cup of rich cream, stir into this two teaspoons of butter and one of flour melted together, cayenne pepper. When boiled long enough to cook flour remove to the table on the chaping dish. Into this stir one hard boiled egg and the liver of the chicken cut together in small pieces also one wine glass of sherry wine. Serve on small pieces of toast which have been wet a little around the edges.

Mrs. Paul T. Hayne.

To every quart of milk allow one or two lemons, sliced thin, without seed, three-quarters cup of granulated sugar. If ice cream is desired for dinner, slice lemons up early in the morning and put sugar on them, let them stand until ready to freeze, then put lemons, juice and all in freezer, then stir in gradually the milk or cream, never use less than a pint of pure cream, freeze all lemons in. Very delicious.

Mrs. Jas. L. Orr.

## DRINKS

## BLACKBERRY WINE.

Cover blackberries, which have been carefully picked, with cold water; crush the berries well with a wooden masher and let stand twenty-four hours. Then strain and to one gallon of juice put there pounds of brown sugar. Put in wide-mouthed jars for several days, carefully skimming off the scum that will rise to the top. Put in several sheets of brown paper and let them remain in it three days; remove paper, skim again and pour through a funnel into a cask or jug. There let it remain undisturbed until March, when it must be strained again and bottled.

These directions if carefully followed will insure you excellent wine.

Miss Ida M. Roberts.

## BLACKBERRY ACID.

Put twelve pounds of berries into an earthen vessel and cover with two quarts of water, previously acidulated with 5 ounces of tartaric acid. Let it remain for 48 hours, then strain through flannel, take care not to bruise the fruit. To a pint of clear juice add one pint of sugar and stir until dissolved. Leave it for a few days, then bottle, place stopper in lightly for 8 or 10 days, then cork tightly.

Mrs. M. A. Harris.

**BLACKBERRY WINE.**

Do not wash the berries, but pick thoroughly; squeeze and add three pounds of granulated sugar to one gallon of juice. Put in open-mouthed jug, tie muslin over top and put in dark place two of three weeks; then strain again, put a tablespoonful of sugar in the bottom of each bottle and cork tightly. It is then ready for use.

Miss Ida M. Roberts.

**FRUIT ACID.**

Put twelve pounds of fruit (cherries, grapes or berries) in a stone vessel, pour over same one quart of water in which five ounces of tartaric acid has been dissolved. Let stand 36 hours; strain through piece of white flannel, taking care not to bruise the fruit. To each pint of fruit add one pound of cut loaf sugar, stirring until dissolved. Let stand 36 hours before bottling. After it is put in bottles tie piece of muslin over mouth of bottle set in a cool place for several days, then cork securely. Keep in a cool place. Use no tin or metal vessels.

Mrs. W. G. McDavid.

**"APPLE TODDY."**

Dissolve two pounds of cut loaf sugar in one gallon of ice water, add one gallon of apple brandy, mix well and grate one nutmeg over it. Bake twelve apples, winesaps preferred, soft enough to stick a straw through. Put a little water in bottom of pan to prevent apples from burning. When done drop them hot in the brandy and water and let them stand a short time, about one hour, then shred them, getting rid of seeds, core and skins, putting all the soft apple back, letting it stand a day or so, then strain it if you wish it clear, which is prettier, some prefer to see and taste the apple. If it

is not sweet enough with the amount of sugar given, is is easy to add more. This recipe is over one hundred years old and delicious.

Mrs. Wm. Hayne Perry.

**FRUIT PUNCH.**

Six oranges, twelve lemons, one pint bottle Maraschino cherries, two pounds cut sugar, three quarts water, one can sliced pineapple, one can grated pineapple, two quarts apollinaris water. Put the juice of the lemons and oranges, the sugar and the three quarts of water in a large punch bowl. When the sugar is dissolved, add the pineapple and the cherries. Stir all well together, add a five pound block of ice and the apollinaris water. Serve at once.

Mrs. Cleveland Beattie.

**ORANGE CORDIAL.**

Take peel of 12 oranges broken into bits and pour over them one-half bottle of brandy. Let stand five or six weeks, make a syrup of three pounds of sugar to one cup water. When syrup is thick enough take off fire and strain liquor from orange peel into it and stir well. Ready for use as soon as cold. Excellent for throat and lungs, besides being very delicious.

Mrs. R. L. Graham.

**SOUTHERN EGG NOG.**

Eleven eggs, whites and yolks separated; break up the yolks and stir in gradually two teaspoonfuls of whiskey or brandy to every yolk; stir slowly and add the liquor very gradually or the eggs will curdle; add one table spoonful of sugar (granulated) to every egg; beat the whites stiff, very stiff and add to the yolks; beat together well three pints of cream, whipped stiff, and stirred in just before serving. To serve ten persons.

Mrs. E. C. Bedell.



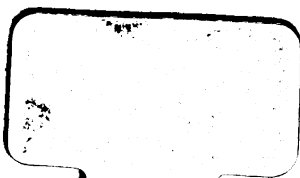
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